



TINTO ALCANTE Toscana IGT

The Alicante, in the variety Nero or Grenache cultivated in the State of the Garrisons since 1500, is a grape of Spanish origin, known in Sardegna as Cannonau. During 1800 it was cross-bred with Petit Bouschet giving origin to Alicante Bou-

schet.

Our Alicante is a well structured red, with decisive but not aggressive tannins, with a particular spiced taste characteristic of this grapes. A wine that tells us about the Maremma as a very few others can do.



Grapes: Alicante Bouschet 100%

Vinification: traditional with fermentation and a long maceration in barriques and tonneaux

Maturation: after 16/18 months on lees in French oak tonneaux of various ages, then for a number of months in steel tanks and, at last, in bottle for 10/12 months

Organoleptic characteristics: Intense ruby red colour with violet shadings, full-bodied, ample bouquet. The flavour is dry, full, persistent and balanced.

Serving temperature : 18°C

Gastronomy: it favours tasty red roast meats or game, is a suitable accompaniment to mature cheeses.



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