



SERPRIMO

"Our mission is to create an exclusive winery with limited production in which the land is able to speak through the wines produced in the vineyards, as the tiny "clos" or plots of Burgundy has historically done". (Primaia)



Appellation: Toscana IGT

Current vintage: 2019

Total production: 25.000 bottles

Grapes: 40% Merlot; 40% Cabernet Sauvignon, 20% Sangiovese

Winemaking: Grapes are hand-picked, the Cabernet Sauvignon is picked early to maintain the aromatic profile. Fermentation is made with wild yeast in small steel tanks, around 30% of fermentation is made under pressure with special tanks. Maceration occurs about 10 days after alcoholic fermentation. After the maceration we rack the wine in cement for malolactic fermentation and after, the blend is made.

Aging: 6 months in barrel, 40% new French oak. The wine is left in the bottle for about 4 months before releasing it to the market.

Tasting note: Deep and rich red colour with purple hints. Cherry and violet note on the nose, still very fresh and fruity with the complexity of wood influence. Good surplus on the mouth with a huge volume, and creamy sensation. Very sweet mouth approach thanks to the sweetness of tannins and a light sugar residual. Elegant finish. Full body red very smooth in a modern version a red Toscana blend, Toscano in natura.