

Spadaio  Piccorto

**FRATUCCIO**  
**2008**  
Toscana  
Indicazione Geografica Tipica



<b>Denomination:</b>	<b>IGT Toscana</b>
<b>Species of wine</b>	<b>Cabernet franc 50%,petit verdot 50%</b>
<b>Production area:</b>	<b>Barberino Val D'Elsa</b>
<b>Rearing system:</b>	<b>6000 plants for hectare – Guyot</b>
<b>Yield for each plant:</b>	<b>1,0 Kg.</b>
<b>Max. fermentation temperature:</b>	<b>30°C</b>
<b>Wine – making/vinification:</b>	<b>21 days with open tuns and pumping over the cup</b>
<b>Aging:</b>	<b>6 months in barriques 225 l.</b>
<b>Bottle fining:</b>	<b>6 months</b>
<b>Colour:</b>	<b>dark ruby color</b>
<b>Porfum:</b>	<b>ripe red fruits, intense aroma, softly spicy</b>
<b>Flavour:</b>	<b>good strength/concentration, structured palate, long finish , balanced</b>
<b>Alcoholical strength:</b>	<b>13,80% vol.</b>
<b>Total dry extract/essence:</b>	<b>32,20 g/l.</b>
<b>Total acidity:</b>	<b>5,80 g/l.</b>
<b>Volatile acidity:</b>	<b>0,50 g/l.</b>
<b>Gastronomy/ meal combination:</b>	<b>roast meat, soup, riped cheese</b>
<b>Temperature serving up:</b>	<b>18° C</b>