

CROCEDIMEZZO



ESTATE

CROCIATO NERO - VINO DA TAVOLA

- TASTING NOTES -

The challenge is always the same: to test ones own potential. With this in mind we would like to tell you the story of this wine, the name of which comes from the "crossing" of various elements, among which is the name of the area "La Croce", history and legend. CROCIATO refers to the mixing of several wines and evokes a historical figure and legend. NERO refers to the wine's structural power, clear yet dark blackcurrant colour.

The Sangiovese, Cabernet Sauvignon and Syrah grapes grown on the farm are harvested at different times. They are vinified separately and left for a year in small barriques made from French oak. This process is then followed by a mixing of the wines in secret proportions, after which they continue ageing for a further year in new barriques, completing the fixing of the tanins.

Six months of bottle ageing lead to a unique result. This is a magical and complex wine, created through the variety of grapes from which it is composed . It is harmonic, well balanced and capable of transmitting wonderful sensations. It is so special that it leaves room for the imagination.

Varietal	Sangiovese Grosso, Cabernet Sauvignon, Syrah
Vinification	each varietal is vinified separately, at controlled temperature for 21 days
Colour	dark red pomegranate
Bouquet	intense, with noble tannins and persistent traits of fruit, blackcurrant, vanilla and tobacco
Taste	round, harmonious and full bodied with hints of French wood
Alcohol by volume	13.5%
Production area	East slopes of Montalcino
Altitude	480 metres above sea level
Ageing	24 months in Allier HT and MT oak barriques
Bottle ageing	not less than 6 months
Service temperature	20°C
Food pairings	strong flavoured dishes
Wine Technician	P.P. Roberto Nannetti