

# Levante Cabernet Merlot 2011

IGT



## Wine Description

Brilliant granet red, lots of flavours with great finesse: Blackberry, red berries, black currant, cinnamon and spices. On the palate you can immediately recognize its complexity. Dry and profound, elegant with a great tannin structure.

Wine Type:	Still wine   red   dry
Alcohol:	16 %
Residual Sugar:	6 g/l
Acid:	5.6 g/l
Allergens:	sulfites
Drinking Temperature:	17 - 18 °C
Aging Potential:	medium (17 years)
Optimum Drinking Year:	2015 - 2032

## Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	IGT
Site:	Campo Levante
Varietal	Cabernet Sauvignon 60 %   12 years 2200 liter/ha Merlot 40 %

## Harvest and Maturing

Harvest	handpicked
Fermentation:	spontaneous with pied de cuve
Malolactic Fermentation:	yes
Maturing	70 %   small oak barrel   used barrel 30 %   small oak barrel   new barrel

## Curiosity

The major part of the grapes for this wine are from the vineyard called "Campo Levante", the "gate to the light". This vineyard is the first to greet the morning sun every day.

## Food pairing

It goes perfect with venison, red meat and mature cheese, or simply for meditation.

## Vintage 2011

Weather conditions : The vegetative stages of the vines developed very early: a full fifteen days earlier than the recorded average of this territory, due to high temperatures during this period. Already by the beginning of April the vines were budding, a phase that usually takes place after the first ten days of this month. The spring months of May and June were very rainy, with brief periods – of a week to ten days – that were very hot and sunny. This resulted in the successive phases of the vine's evolution being ahead in time until the month of July. During the month of July also there were several rainy days that contributed towards maintaining the vines in an excellent vegetative state. With the month of August, particularly during the second part – there was a clear rise in temperature that resulted in a rebalancing. During the end of August and the beginning of September the temperatures were high with the consequent effect on the vines: a marked rise in sugar content and a drying of the grapes. Characteristics of the product: Many of the analytical parameters are of a high level, particularly for their polyphenolic content, a crucial factor for the aging of wines. High alcohol content and moderate acidity. The wines have a good body and concentration, as well as a good capacity for aging. (Consorzio Brunello di Montalcino)