

Tuscan Soul is the brand that communicates our indigenous Tuscan grape varieties: Abrusco, Abrostine and a very special selection of Sangiovese. Abrostine is a red grape variety of ancient Tuscan origin probably related to Abrusco. Practically extinct, both are reappearing in very limited areas of the provinces of Florence and Siena.

Vintage: 2012

The color is ruby compact, with good notes of dried flowers and pipe tobacco, all well rounded in a framework of red fruit that although still has tonicity.

The palate shows structure and tannins that are becoming more refined.

In closing, pleasant hints of musk are in evidence.

Grape Variety: Abrostine 100%

Harvest: Hand picked

Fermentation: in french oak barriques (225 L) for 14 to 16 days. Temperature controlled to within 28°C.

Aging: 18 months in french oak barriques, followed by at least 8 months of further refinement in bottles.

Production: 450 numbered bottles

Alcohol: 12%

Recommended serving temperature: 16°C -- 18°C

Best food match: wild boar, grilled meats, roquefort cheese.

