

Tuscan Soul is the brand that communicates our indigenous Tuscan grape varieties: Abrusco, Abrostine and a very special selection of different clones of Sangiovese.

Abrusco is a red grape variety of ancient Tuscan origin probably related to Abrostine. Practically extinct, both are reappearing in very limited areas of the provinces of Florence and Siena.

Vintage: 2012

Black, purple--red intense color. Rich black cherries on the nose and strong yet not heavy flavors on the palate. Compact with a good backbone and natural but not hard tannins.

The intense flavors and fruit notes show the unique character of this variety and the fermentation in barriques further increases the concentration without adding oak. A very good structure and natural vigor should give this wine a long future.

Grape Variety: Abrusco 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.

Produzione: 450 bottiglie numerate

Alcohol: 13%

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

Best food match: Pasta with meat sauces, grilled steaks, aged cheeses

