

# IL GRETO

Producer **IL PAGGIO**



## Appellation

Toscana I.G.T.

## Wine Type

Organic red wine

## Vintage

2012

## Grape Variety

40% Sangiovese, 30 % Merlot, 30% Cabernet

## Sensory Characteristics

Bright ruby red with appealing purple hues. Aromas of rose, violet and cherry. Soft and well balanced on the palate, medium tannins and red fruit flavors deliver an elegant structure, ideal to accompany white meat, pasta and medium mature cheeses.

## Harvest

Usually for the Sangiovese takes place during the third week of September, for the Merlot one week before, for the Cabernet just across Sangiovese period.

## Vinification Process

Traditional, with fermentation in stainless steel vats for 5 days at a controlled temperature (22°C), followed by short-term maceration on the skins (2/3 days). The wine matures in cement tanks during for 3 months and is then ready for bottling in the following summer. Aging in bottle for 3 months.

## Alcohol Content

13%

## Soil Type

Tufaceous with presence of soil skeleton and some argillaceous schist.

## Vine Cultivation System

Spurred Cordon

## Grape Yield

70 quintals per hectare



## PRODUCTION ZONE

Country: Italy  
Region: Tuscany  
Area: Castelnuovo  
Berardenga - Siena



## CAPITAL WINES

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