

PODERE CONCA



TOSCANA

196 IGT COSTA TOSCANA



NAME – Is the house number of the Podere on via Bolgherese, representing our company center and the focal point for all our activities.

GRAPE VARIETIES – 100% Cabernet sauvignon.

WINE-MAKING – The grapes are hand-harvested, destemmed, crushed, and fermented with the skin in Tulipes, our concrete tanks -shaped like a Tulip flower, for 7-10 days.

AGEING – About 8 months in concrete tanks.

COLOUR – Intense and brightly red.

SCENT – A fresh, young and captivating wine. To the nose it has exuberant aromas of fruity and vegetable notes which perfectly harmonize in the bouquet.

TASTE – Pleasant fruity note, accompanied by a fresh acidity.

PAIRINGS – It pairs well with meat dishes, also spicy ones, or with vegetables and cheeses at different maturing stages. Its pleasant liveliness makes it ideal to drink it throughout fresh summer meals.

ALCOHOL – 13,5% alcohol by volume.