

196

IGT COSTA TOSCANA CABERNET SAUVIGNON

- 196: Is the house number of the Podere on via Bolgherese, representing our company center and the focal point for all our activities.
- Variety: 100% Cabernet Sauvignon.
- Wine-making: : The grapes are hand-harvested, destemmed and fermented with the skin in Tulips, our concrete tanks shaped like a tulipe flower. The wine aged in concrete tanks for 8 months, followed by four months in the bottle.
- Tasting notes: A fresh, young and impressive wine. To the nose it has exuberant aromas of fruity and vegetable notes which perfectly harmonize in the bouquet.
- Pairings: It pairs well with meat dishes, also spicy ones, or with vegetables and cheeses at different maturing stages.



PODERE CONCA



BOLGHERI

www.podereconcabolgheri.it