



TENUTA MARSILIANA

birillo



COSTA TOSCANA ROSSO IGT

2020



Denomination	Costa Toscana Rosso IGT
Farming method	Organic
Production area	Manciano, Grosseto
Altitude and exposition	On sea level, South
Soil composition	A medium structured, well-drained soil primarily composed of sand and silt.
Density of plantation	6,000 plants per ha/2,428 plants per acres
Training form	Low spurred cordon
Average age	22 years
Grape variety	Cabernet Sauvignon, Merlot
Fermentation	In open air tanks with temperature control system for 14 days at a max temperature of 30°C
Ageing	The wine ages 12 months in used barriques.
Production in bottles	40.000 (0,75 lt)
Alcohol level	14%
Tasting Notes	Compact ruby red, with a bluish heart. It releases hints of blackcurrant and mulberry, cherries and violets on an evergreen shade of Mediterranean bush. Full and juicy on the palate, it is a wine that imposes its freshness in a tonic and balanced body. The tannin is refined and fruity and the persistence relaunches balsamic and still fresh tones. Il Birillo wants to give the immediacy of Maremma's Cabernet Sauvignon and Merlot, respecting their complexity and majesty.
Food Pairing	Egg pasta with lamb ragout flavored with juniper
Awards	2019: 91 pts Wine Critic; 91 pts Tony Wood 2018: 92 pts James Suckling; 90 pts Falstaff

