FRESCOBALDI
TOSCANA

700 2015



Formati

Bottle

FRESCOBALDI
TOSCANA

700 2015

IGT

700, a masterful blend of Cabernet Sauvignon and Merlot, is an intense and elegant wine with a modern appeal that doesn't renege on the ties to its terroir and heritage.

Climatic trend

The growing season was characterised by heavy rains throughout the end of autumn and winter that helped develop good water reserves. The budding phase took place about one week later than average, but the positive climate in April and May, and the particularly hot July, accelerated the plants' growth for an early veraison. The grapes' ripening progressed at a soft rhythm thanks to the August rain showers that lowered the temperatures and contributed to product with excellent polyphenolic aromas.

Technical notes

Wine Variety: Cabernet, Merlot
Alcohol content: 13,5 %
Maceration Time: 15 days
Malolactic Fermentation: In steel vats and immediately following initial fermentation
Maturation: Second and third use barriques - Second and third use barriques - 12 months - 12 months

Tasting notes

Brilliant, dense and intensely ruby red, 700's bouquet is quite diverse and intense: fruity memories of maraschino cherries, plums and currant leave way to the spiced and balsamic notes of liquorice. Fine and elegant tannins gift the wine with an inviting and warm softness that accompanies an extremely persistent finish with a pleasantly fruity aftertaste.