



CABERNET SAUVIGNON - MERLOT

## I BALZINI BLACK LABEL

IGP Colli della Toscana Centrale



*With food: The meat dishes of the grand cuisine, game; an excellent match as well with aged cheese.*

### THE WINE

Warm, austere and powerful wine of an intense and dense red, with purple highlights. The aroma is strong and complex, characterized by the fusion of the Cabernet and Merlot notes. The bouquet also has notes of coffee, vanilla, dark chocolate, and leather. On the palate, the structure of sweet entangled tannins produces pleasurable velvety sensations, while the aftertaste is dominated by aromatic notes.

### FERMENTATION

Two weeks of skin contact at 79° -81° Fahrenheit (26°-28° centigrade) and a complete malolactic fermentation.  
Aging: For 12-14 months in small French oak barrels followed an 18 month period of bottle aging before commercial release.

### WINEMAKER'S NOTE

Our Mediterranean Bordeaux, with strong and mature fruitiness and balsamic notes. A high-quality baritone, in which richness is never unrestrained, but rather perfect for aging.

### TASTING NOTES

#### → Colour

A very intense ruby red with purple highlights.

#### → Aroma

Intense and elegant in its fused notes of fruit and spice, evident the aromas of black berry fruit, blackberries and blueberries, along with notes of vanilla, tobacco, and chocolate.

#### → Taste

Very full-bodied and very complex and elegant. The structuring tannins are well present, dense and very velvety. The flavors are very long and persistent with a highly pleasurable aftertaste which extends the notes of the nose and palate.

### SERVING SUGGESTIONS

A wine with an important aging potential, over 20 years, to be tasted in ample and capacious crystal stemware at a temperature between 61° and 65° Fahrenheit (16°-18° centigrade)

### TERROIR

Of Pliocene origin, sedimentary formations characterized by the presence of alternating strata of yellow sands and clay with a notable presence of marine fossils.

### MICROCLIMATE

Warm and temperate with average to elevated precipitation, cold winters and warm to very warm summers and particularly sunny late afternoons and sunsets given the precise western exposure.

### SUN EXPOSURE

Southwestwards with a north to south orientation of the vine rows.

### VINEYARD WORK

A working of the soil alternated with a cover crop along with a cordon de Royat training system. Crop thinning during the growing season and a final selection of the crop: during the hand picking, the bunches are placed in small packing cases and are selected on a belt as they are about to be pressed.

