



i balzini



SANGIOVESE - CABERNET SAUVIGNON

I BALZINI WHITE LABEL

IGP Colli della Toscana Centrale



With food: Ideal with grilled meat and roasts and with medium-aged cheese.

THE WINE

Deep and intense ruby red colour. Complex and elegant aroma characterized by very mature red berry notes and spices. Balanced and soft on the palate with a long aftertaste. I Balzini White Label retains local flavors, conveying, in the most sophisticated way possible, the complexities of the two types of grapes constituting it.

FERMENTATION

Two weeks of skin contact in stainless steel tanks at temperatures between 79° and 83° Fahrenheit (26° -28° centigrade); a complete malolactic fermentation.

Aging: In small, medium-toasted French oak barrels for approximately twelve months followed by at least 18 months of bottle aging before release.

WINEMAKER'S NOTE

Classic Tuscan Sangiovese traits - cherry, bush, violet - embrace the well-defined and rounded taste of the Cabernet. Powerful, elegant, and refined wine. At its best with large game.

TASTING NOTES

→ Colour

A very deep and intense ruby red

→ Aroma

A great aromatic complexity with notes of red and black berry fruit, particularly raspberries and black cherries, well fused with spicy and vanilla notes which recall both tobacco and chocolate. With age, balsamic aromas along with sensations of truffles.

→ Taste

Of great structure and persistence, elegant and enveloping. The texture of the tannins is quite dense, characterized as it is by a velvety suppleness. Very long on the finish with an intense and pleasurable aftertaste.

SERVING SUGGESTIONS

An ideal wine for lengthy cellaring, to be served in large crystal stemware at temperatures 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.

