

D'ALCEO

TOSCANA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 6 ha
Soil composition: galestro
Training method: bush (Alberello)
Elevation: 1,246 ft a.s.l.
Vines/ha: 7,000 vines/ha
Exposure: South/South-East
Vines age: 16-23 years
Harvest time: September
First vintage: 1996
Production: 14,500 bottles



WINEMAKING & AGING

Varietal composition: 85% Cabernet Sauvignon,
15% Petit Verdot

Fermentation

Container: concrete vats
Length: 7 days
Temperature: 82-86 °F

Maceration

Technique: on the skins
Length: 30 days

Aging

Container: barriques and 500l tonneaux
Wood: French oak
Length: 14-16 months
In bottle: 24 months



TECHNICAL DATA

Alcohol: 14.5%
Residual sugar: < 1.0 g/l
Acidity: 6.2 g/l



FOOD PAIRINGS

Perfect with game, chicken, turkey, ham, aged cheeses, and mushrooms.



TASTING NOTE

Deep purple-red color.
Intense, complex nose with notes of espresso, sweet melted licorice, black currant, jam, tobacco, and toasty oak.
The palate is rich, full-bodied, and elegant, with refined tannins.

PRODUCER PROFILE

Estate owned by: Maurizia and Luca Di Napoli
Winemaker: Luca Di Napoli
Total land under vine: 42 ha
Winery production: 90,000 bts
Region: Tuscany (Italy)

