

TASSINAIA

TOSCANA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 25 ha
Soil composition: various and composite morphologies with a strong presence of stones and fossils
Training method: spurred cordon
Elevation: 164-328 ft a.s.l.
Vines/ha: 5,600 (old vineyards)-6,250 (new vineyards) vines/ha
Exposure: South/South-West
Vines age: 5-25 years
Harvest time: end of August, September
First vintage: 1992
Production: 160,000 bottles



WINEMAKING & AGING

Varietal composition: Cabernet Sauvignon, Merlot
Fermentation
Container: stainless steel tanks
Maceration
Technique: pump over and delestages
Aging
Container: tonneaux
Wood: French oak
Length: 16 months
In bottle: 12 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 0.5 g/l
Acidity: 6.4 g/l
Dry extract: 35.3 g/l



FOOD PAIRINGS

Pasta with meat sauce, including red meat and game, paired with aged cheeses.



TASTING NOTE

The color is a very deep ruby red.
The olfactory profile features aromas of small dark berries, Morello cherry, subtle notes of jam, gentle spices, vanilla, hints of wood, and wild herbs from Mediterranean scrub.
The structure is substantial, with an elegant, refined tannic texture and complex, rich aromas of great expressive maturity, culminating in a persistent, balanced finish.

PRODUCER PROFILE

Estate owned by: Vittorio Piozzo di Rosignano Rossi di Medelana
Winemaker: Carlo Ferrini
Total land under vine: 65 ha
Winery production: 250,000 bottles
Region: Tuscany (Italy)

