

BIRILLO

COSTA TOSCANA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 15 ha
Soil composition: medium structured, well-drained soil primarily composed of sand and silt
Training method: low spurred cordon
Elevation: sea level
Vines/ha: 6,000 vines/ha
Exposure: South
Vines age: 22 years
Harvest time: end of August-beginning of September
First vintage: 2002
Production: about 50,000 bottles



WINEMAKING & AGING

Varietal composition: 60% Cabernet Sauvignon, 40% Merlot
Fermentation

Container: stainless steel tanks
Length: 5-15 days
Temperature: 68-82 °F

Maceration

Technique: contact with the skins
Length: 15 days

Malolactic fermentation: yes

Aging

Container: used tonneaux
Wood: medium toasted French oak
Length: 12 months
In bottle: minimum 3 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: <1 g/l
Acidity: 5.32 g/l
Dry extract: 31.1 g/l



FOOD PAIRINGS

Fresh pasta with meat sauce and stewed meat.



TASTING NOTE

Compact ruby red with a bluish heart. It releases hints of blackcurrant, mulberry, cherries, and violets, set against an evergreen shade of Mediterranean bush. Full and juicy on the palate, it conveys a tonic, balanced body that asserts its freshness. The tannins are refined and fruity, and the persistence brings back balsamic and still-fresh tones. Il Birillo aims to capture the immediacy of Maremma's Cabernet Sauvignon and Merlot while respecting their complexity and majesty. Bonus: juiciness.

PRODUCER PROFILE

Estate owned by: Corsini family
Winemaker: Alessandro Bartolozzi & Carlo Ferrini
Total land under vine: 30 ha
Winery production: 60,000 bts
Region: Tuscany (Italy)

