

MARSILIANA

COSTA TOSCANA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 5 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: 27 years

Harvest time: end of August-beginning of September

First vintage: 2000

Production: about 6,000 bottles



WINEMAKING & AGING

Varietal composition: 60% Cabernet Sauvignon, 30% Merlot, 10% Petit Verdot

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: 1st and 2nd passage tonneaux

Wood: medium toasted French oak

Length: 15-18 months

In bottle: minimum 12 months



TECHNICAL DATA

Alcohol: 14.5%

Residual sugar: <1 g/l

Acidity: 5.79 g/l

Dry extract: 31.8 g/l



FOOD PAIRINGS

Best paired with white meat, root vegetables, and ramen.



TASTING NOTE

Marsiliana is considered a true Bordeaux blend cru thanks to its history and perseverance.

Dark, compact ruby red with youthful, consistent reflections, it offers intense, defined aromas of blackberries and blueberries, cloves and juniper berries, black pepper, and oriental spices.

The sip is compact and voluptuous, silky in its tannic expression and supported by an interplay of freshness and salinity that gives the wine a highly satisfying drinkability despite its austere nature. Bonus: depth.

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)

