



## Cavalier Tranquillo ROSSO IGT TOSCANA

*The company choice for this wine was focused on the traditional Chianti Classico grapes, which were in the past the peculiarity of the Chianti wine, following Bettino Ricasoli method, the same used by Tranquillo Losi, the founder of the company, for the production of this highly expressive Chianti Classico*



**Grapes:** Sangiovese 80% Canaiolo Toscano 15%, Malvasia and Trebbiano 5%.

**Vineyard:** autochthonous vineyards situated at 280-300 meters above the sea level; southern exposure on hilly slopes. The soil has a sandstone structure, with mixed Galestro marl and Alberese limestone.

**Wine making:** Fermentation in stainless steel with skins. The skins are left in the must for 10-15 days at a controlled temperature lower than 27°. The malolactic fermentation in vitrified-cement vats starts soon after the alcoholic fermentation. At the end of the malolactic fermentation the wine is moved, to stainless 100 hl steel tanks for about one-year rest.

**Refining:** a further rest in bottles for one month before merchandising enhances the developments of scents.

**Bottles produced:** 20,000

**Average Production:** hl 150

**Serving Temperature:** 18°

**Alcohol content :** 13 %

**Non - Fermented sugars (g/l)** 2.1

**Extract Without Sugar(g/l)** 29.10

**Volatile Acidity:** 0.50

**Colour intensity:** 7.38

**Colour:** bright ruby red, tending to garnet with aging

**Bouquet:** fresh flowery and fruity, with hints of cherry and red currant, slightly spicy.

**Flavour :** intense with well-balanced and round tannins, good acidity, very pleasant long finish

**Serving suggestions:** appetizers, pasta and rice dishes, white and red meats, grilled fish and cheese.

### Famiglia Losi