

TENUTA MARSILIANA

# birillo

Costa Toscana IGT



2016



<b>Denomination</b>	Costa Toscana IGT
<b>Farming method</b>	Organic
<b>Production area</b>	Manciano, Grosseto
<b>Altitude and exposition</b>	On sea level, South
<b>Soil composition</b>	A medium structured, well-drained soil primarily composed of sand and silt.
<b>Density of plantation</b>	6,000 plants per ha/2,428 plants per acres
<b>Training form</b>	Low spurred cordon
<b>Average age</b>	20 years
<b>Grape variety</b>	Cabernet Sauvignon, Merlot
<b>Fermentation</b>	In open air tanks with temperature control system for 14 days at a max temperature of 30°C
<b>Ageing</b>	The wine ages 12 months in used barriques.
<b>Production in bottles</b>	55.000 (0,75 lt)
<b>Alcohol level</b>	14% vol
<b>Awards</b>	<b>2015:</b> 93 pts James Suckling <b>2014:</b> 92 pts James Suckling <b>2013:</b> 91 pts James Suckling <b>2012:</b> 90 pts James Suckling <b>2011:</b> 92 pts James Suckling <b>2010:</b> 92 pts Wine Spectator

