

roberto cipresso



vinwine brands

Cipresso 43 La Quadratura del Cerchio Toscana I.G.T.



Grape Variety 50% Sangiovese; 25% Montepulciano; 25% Sagrantino

Vineyard Location San Quirico d'Orcia (Siena) Tuscany, Moresco (Fermo) Marche

Soil Mainly clayey, ferrous, with calcareous deposits.

Training System Spur-Pruned Cordon

Vine Density Sangiovese: 5000 Vines/ha
Montepulciano: 3200 Vines/ha
Sagrantino: 4000 Vines/ha

Yield Per Hectare Sangiovese: 1.2 kg per vine
Montepulciano: 1.5 kg per vine
Sagrantino: 0.8 kg per vine

Vineyard Size 3.5 hectares

Annual Production (Bottles) 3300

Harvest Manual harvest, from mid-September to the end of September

Vinification Controlled temperature, selected yeasts, stainless steel tank.

Aging 18 Months, in French Oak Barriques – 50% new e 50% used.

Sustainably Farmed Sustainable certification by Indaco

Alcohol Vol 14.5%

Color Deep ruby red

Aroma Ripe blackberries, prunes, blackcurrant, and cherries. Chocolate, coffee, and vanilla notes

Taste Dry, full body, ripe and concentrated, high tannins, high acidity, savory, smooth closure

Food Pairing Fine cut of grilled meats, fine roast, venison, deer, lamb. Mature cheeses

Serving Temperature 18° C / 64° F

Type Of Cork Composite

Bottle Size (L) 0.75

