



CASA ITALIA
GOURMET FOOD & WINES



Famiglia Losi
viticoltori dal 1870

Rosso del Cavalier Tranquillo

I.G.T.



Toscana



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

Vineyard: autochthonous vineyard from Querciavalle farm. Situated at 280-300 meters above sea level facing south and on a moderate inclination; the soil has an argillaceous and sandy composition, with a preponderance of galestro and alberese stones.

Winemaking: the grapes are fermented in inox steel, and the skins are left in the must for 10-15 days at a temperature less than 27° C. The malolactic fermentation starts immediately after the alcoholic fermentation, so the wine is moved, from cement tanks to steel tanks to start the ageing process. The wine has a rest of one year.

Refining: to develop the red bouquet, "Rosso del Cavalier Tranquillo" has a further rest in bottles for one month before merchandising.

Bottles: 22.500

Production: hl 300

Serving Temperature: 18°

Alcohol content : 12.5 %

Non Fermented sugars (g/l) 2.1

Extract Without Sugar(g/l) 29.10

Acidity: 0.50

Colour intensity: 7.38

Colour: bright ruby red, with a tendency to violet

Bouquet: fruity, with hints of cherry and redcurrant, and spicy.

Flavour : well developed, with well-balanced and round tannins, and well-balanced acidity

Serving Suggestions : pasta and rice, red and white meat, grilled fish and cheese.



WL200 - Rosso del Cavalier Tranquillo IGT
6 x 750ml

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