



## LIENA' CABERNET SAUVIGNON

Igt Toscana Rosso

**Grape variety:** 100% Cabernet Sauvignon

**Vineyards:** Felciaino 2001, Felciaino 1986

**First year of production:** 2004

**Soil composition:** average texture with alluvial calcareous deposit

**Average output per vine:** 800 g

**Training system:** horizontal spurred cordon

**Harvest time:** beginning of October

**Wine making:** with natural raising agents in steel tank, the fermentation takes place under controlled temperature in stainless steel tank

**Maturation:** at least 24 months in French oak barrels, 30% first use

**Bottles production per year:** about 2.000

**Organoleptic features:** great structure wine, it shows balsamic notes in perfect conjunction with hints of coffee, blackcurrants and redcurrants which are characteristic for this variety. In the mouth a high concentration of solid, silky tannins which they improve over time providing the wine with a long life and they make it capable of refining itself to achieve the perfection.

