



Le Focaiè DOC

/Le Folk-aye- eh/ - "Le Focaiè" means flint and recalls the rich mineral deposits in Maremma, Tuscany.



VINTAGE
2014



APPELLATION
Maremma Toscana DOC



AREA
Maremma, Tuscany



GRAPES
Sangiovese



ALCOHOL LEVEL
13,5%



SERVING TEMPERATURE
60°- 64°F



BOTTLE SIZE
750 ml

VINIFICATION

The grapes are machine harvested, gently crushed and de-stemmed. The must is vinified in vertical fermenters for about 20 days at a temperature of 82° F. After malolactic fermentation, the wine is placed in 350 liter French oak barrels and aged for 12 months. Following barrel aging, the wine spends an additional period of 3 months aging in the bottle.

COLOR

Deep ruby red, with violet undertones.

BOUQUET

Intense and full, offering pleasant scents of violets, cherries, and wild berries.

PALATE

Full-bodied with good balance and structure, bright cherry overtones and a soft and persistent finish.

FOOD PAIRINGS

Pairs well with traditional Italian cold cuts, in addition to bruschetta, grilled meats and fine Italian cheese.



CAMPAGNA FINANZIATA AI SENSI
DEL REGOLAMENTO CE N. 1308/13



CAMPAIGN SUPPORTED
BY REGULATION EC N. 1308/13