



RING OF ESTATES
TUSCANY WINERY GROUP

VILLA A SESTA



VAS “GOLD” IGT Toscana Rosso

Production area: the “VAS” is made using grapes carefully selected from the best vineyard situated in the Casanova district of Villa a Sesta, Castelnuovo Berardenga, in the province of Siena.

Soil type: south-facing at an altitude of 450m a.s.l., the soil tends to be heterogeneous, with an average slope, on loose soils rich in skeleton, deep.

Grape blend: Cabernet Franc 100%

Cultivation and yields: the planting density ranges from 4,500 to 5,000 vines per hectare with a production of around 50 quintals of grapes and an average yield in wine of 35 hectolitres.

Production techniques: the grapes are harvested by hand in crates, after which a manual sorting is performed at the selection table; subsequently they are destemmed and pressed. The vinification is performed in barrel-shaped vats at a controlled temperature of 27°C. The alcoholic fermentation takes place in about 7-10 days with spontaneous yeasts, followed by maceration on the skins for about another 10 days. Each grape variety is vinified separately, and the wines are only combined later.

Ageing and refinement: 12 months in tonneaux, followed by 12 months in large casks. It is then refined in the bottle for about 12 months before being released for sale.

Organoleptic features: Wine of a deep ruby red colour which remains bright with ageing. The bouquet is distinguished by intense balsamic and spicy notes. Cocoa, pepper, liquorice and cinnamon merge with the perfume of red fruit. Capable of exceptional longevity, it is always rounded and intense on the palate, with juicy tannins.

Food matches: rich and elaborate dishes, game, baked duck, slow-cooking meat and not rare.

Serving temperature: 18°C