



CARUS

TERZONA IGT TOSCANA ROSSO

The name Terzona comes from the valley in which Carus is born. It's a blend of Merlot, Cabernet Sauvignon and Sangiovese grapes. It is a wine with well-balanced tannins and medium body, with hints of red berries mixed with spices and chocolate. It has a good minerality.



GRAPES - Merlot, Cabernet Sauvignon, Sangiovese

ALCOHOL CONTENT - 13-14%

TRAINING SYSTEM - Spurred cordon and Guyot

PRODUCTION - 40 quintals/ha for Merlot, 50 quintals/ha for Sangiovese, 50 quintals/ha for Cabernet Sauvignon



TERRITORY AND ALTITUDE - The area is purely hilly, characterised by averagely clayey soils, rich in alberese and galestro, respectively, the main factors responsible for the longevity and elegance of the wines, with a good presence of river pebbles that give the wines a good structure. The different exposure of the vineyards, which are located between 190 and 300 metres above sea level, makes possible to obtain a great organoleptic complexity

HARVEST - Harvest is hand made to maintain the grape integrity and quality



AGEING - Aged in French oak barrels for 15 months and then in the bottle for 3 months



TASTING NOTES -

Colour: Intense ruby red

Nose: Scents of berries blending perfectly with hints of tobacco, vanilla and chocolate

Palate: Good, well-balanced structure with soft, velvety tannins that leave the palate clean and with a soft finish

PAIRINGS - Grilled meat, salumi, cheese



SERVING TEMPERATURE - 14°