




## PRIMA CAUSA IGT 2013 0,75l

Multi awarded wine that characterized itself for its personality, balance, naturalness and complexity. To celebrate your special occasions.

It goes with Fiorentina steak, black pepper fillet, lamb, vegetable pie. Serve at 18°C

A very complex, elegant nose, with dark berry fruit well amalgamated with hints of roast flavors. The palate is firm and complex, as well as vibrant and succulent.

<b>Origin</b>	Italy
<b>Area of cultivation</b>	Maremma Tuscany
<b>Production site</b>	Magliano in Toscana
<b>Vineyard</b>	Cantina LaSelva
<b>Eco-auditor</b>	IT-BIO-006
<b>Quality</b>	100% bio, Naturland, Italian agriculture, Bio-Siegel
<b>Types of grape</b>	60% Cabernet Sauvignon, 30% Merlot, 10% Petit Verdot
<b>Alcohol [vol. %]</b>	14.5
<b>Residual sugar [g]</b>	
<b>Acid [g/l]</b>	
<b>pH-value</b>	
<b>Vegan</b>	✓
<b>Drink temperature</b>	18°C - 20°C
<b>Storage life</b>	6 - 8 years
<b>Maturation</b>	12 months in French barriques (Allier) and at 12 months in bottle
<b>Production volume (bottles)</b>	7,000
<b>Awards</b>	91 points - Guida Veronelli 2018; 17 points - Vinum; 4 grapes - Guida Bibenda
<b>Bar code</b>	

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