

COSTA TOSCANA BIRILLO - ORGANIC

Tuscany, Italy

Principe Corsini - Tenuta Marsiliana

www.principecorsini.com/en/content/tenuta-marsiliana

Method & Production

Manual harvest. Spontaneous fermentation of whole berries in stainless steel, for 5 to 15 days. Maceration on the skins for 15 days. Malolactic fermentation. 12 – 14 months maturation in used 500L French oak medium toasted tonneaux

Tasting Notes

Ruby red, with a bluish hues. A vibrant nose of blackcurrant and mulberry, cherries and violets and a shade of Mediterranean bush. Full and juicy on the palate, with fresh fruit and balsamic notes towards the finish. Lovely balance.

Food Matching

Egg pasta with lamb ragout flavored with juniper.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
TM0123	Costa Toscana Birillo - Organic	Cabernet Sauvignon: 65% Merlot: 35%	2023	14.0%	Cork	12x0.75lt	Yes	No	Yes	No