



## COSTA TOSCANA BIRILLO - ORGANIC

Toscana, Italy

Principe Corsini - Tenuta Marsiliana



[www.principecorsini.com/en/content/tenuta-marsiliana](http://www.principecorsini.com/en/content/tenuta-marsiliana)

### Method & Production

Manual harvest. Fermentation in stainless steel using indigenous yeasts, 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
<b>Red Wine</b>										
TM0121	Costa Toscana Birillo - Organic	Cabernet Sauvignon: 65% Merlot: 35%	2021	14.0%	Cork	12x0.75lt	Yes	No	Yes	No