



*(Birillo IGT Toscana 2016)*  
*"Glazed cherries, dried*  
*redcurrants, Christmas cake*  
*and vanilla. Full body, ripe and*  
*round tannins and a fruity finish.*  
*From organically grown*  
*grapes." 92 points, James Suckling*  
*(November 2019)*

## TENUTA MARSILIANA - PRINCIPE CORSINI

Toscana, Italy



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

Tenuta La Marsiliana is owned by the Corsini family of Villa Le Corti. The name Marsiliana comes from the story of Marsilia, a young girl who was captured by the Turkish pirate Barbarossa and gifted to the sultan in Constantinople.

Based on the Coast in southern Maremma, near the Lazio border, the estate covers a staggering 2,850 hectares (7.042 acres) of wild landscape. A mere 20 ha (49,42 acres) of these are dedicated to vines, primarily Cabernet Sauvignon, Merlot and Petit Verdot. Only 5.000 bottles of the top wine, La Marsiliana, are produced in each vintage and they truly stun. Eighteen months spent in barriques adds extra depth, dimension and richness to these already massive wines, pervaded by cedar, tobacco, peppery spice and touches of mint.

Birillo is the second wine in the Bordeaux-style and in the last couple of years it has enjoyed great commercial success due to its quality, coupled with the affordable price (a combination quite rare in modern Tuscan wines). The wines of the Tuscan Coast are quite different from those of Chianti Classico and Montepulciano; the warmer, drier climate yields wines full of creamy softness and round, smooth fleshy tannins, with little of the nervous acidity and obvious tannins of wines from those cooler inland Tuscan areas.

Tenuta Marsiliana is certified organic as of the 2016 vintage and the wines are also officially certified as vegan as of 2014.

Code	Label name	Vintage	Alcohol	Closure type	Case size
<b>Red Wine</b>					
TM0120	Costa Toscana Birillo - Organic	2020	14.0%	Cork	12X0.75lt