

CARDINALA

Tardiva

Mature and proud, the full-bodied nature of its blend is surprisingly articulated into a complex balance which generously welcomes us, just like a well-mannered host at his home.



TASTING NOTES:

with its deep red colour which tends towards crimson, "Cardinala Tardiva" unleashes an ample olfactory bouquet of blackberry, raspberry and cherry, along with sweet and tobacco notes. A highly structured wine that is powerful, well-balanced, with silky-soft tannins.

SERVING SUGGESTIONS:

suitable for important occasions, excellent served with grilled meats, flavoursome slow-cooked (braised) game dishes and mature cheeses.

VINIFICATION:

Harvested from the second week of September to the second week of October. Handpicked grapes are placed in crates and harvesting takes place in batches according to grape maturity. Grapes are then raisined for a month in ventilated facilities. Maceration takes approximately a month and fermentation is slow and occurs at low temperatures.

RIPENING/AGEING :

The ageing process takes approximately 4 years and is characterised by three phases: ageing in oak barriques,

followed by ageing in large barrels and a final period of ageing in the bottle for at least one year.

GRAPES: Sangiovese – Merlot – Negretto Longanesi

GROWING METHOD: Spurred cordon

CHEMICAL CHARACTERISTICS:

Actual alcohol: 15.5 % vol

Sugars: 2-4 g/l

Total acidity: 5-6 g/l

SERVING TEMPERATURE: 18°C

STORAGE: Store in a fresh and dry place away from heat and light sources

WINE LIST ENTRY:

"Cardinala Tardiva" Branchini

SIZES: 750 ml

AZIENDA AGRICOLA BRANCHINI

Via Marsiglia, 3 | 40060 Toscanella di Dozza, Bologna IT

Tel: +39 0542 53778 | Email: info@branchini1858.it

www.branchini1858.it

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