

Ricudda IGT Toscana Canaiolo

Fattoria Ricudda

Italy - Toscana - Toscana IGT

Intense ruby red with purple tints. Aromas of flowers and berries accompanied by sweet spices. Fresh and easy to drink with intense fruity notes.

Specifications

Appellation	Toscana IGT
Wine Type	Red
Varietals	100% Canaiolo
Age of Vines	Average 10 years
Agricultural Practices	Organic
Certifications	Q Certificazione Biologica
Soil type	Loess, rich in stones and sand.
Vinification	Wine is vinified in French oak barrels for 2 months. Then it is aged in concrete tanks for another 2 months. /> After bottling, the wine is kept in bottle for an extra 3 months before it is release to the consumer. The wine is produced with grapes from organic viticulture and is clarified without the use of products of animal origin.
Production	350 (9-liter cases)
Pairings	To be combined with first and second courses based on meat, cold cuts, vegetables and fresh cheeses.



Codes, Weights and Measures

UPC	7 84585 03261 7
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03261 4
Case Weight	40
Cases/Pallet	56
Layers/Pallet	14
SRP	\$ 25.50 USD 750mL Bottle