



CASTELLO DI TITIGNANO

TURLÒ LAGO DI CORBARA DOC 2019



Turlò is a charming red blend that has been produced on the Salviano estate for more than 20 years. This wine finds its harmony in the delicacy of Sangiovese, in the strength of Merlot and in the intensity of Cabernet Sauvignon.

GRAPES Sangiovese, Merlot, Cabernet Sauvignon

ALTITUDE 300-450 meters

EXPOSURE South-West

SOIL Volcanic, tuffaceous and rich of texture.

VINEYARD TRAINING SYSTEM Spurred cordon

HARVEST Manual harvest during the first two weeks of September. The grapes for Turlò are collected from the vineyards laying halfway up the hill, on the right bank of Corbara Lake.

WINEMAKING AND AGING The grapes upon entry in the cantina are destemmed and crushed, before undergoing fermentation in steel tanks at a controlled temperature of 24-26 degrees Celsius. The frequent and short pump-overs, especially within the first part of the alcoholic fermentation, accompany macerations of 10-12 days. A malolactic fermentation follows, and then the wine undergoes a further maturation process in steel tanks for a minimum of one year.

TASTING NOTE

Deep ruby in colour with intense and voluminous aromas of violet and dark and red fruit like blackberry and cherry, enveloped by herbaceousness. On the palate this wine is sapid and warm with soft tannins and freshness. A pleasantly round and medium-bodied red wine. Turlò pairs ideally with pasta, pizza and white and dark meats alike. It is a very versatile and pleasant to drink red.

TENUTA DI SALVIANO

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