HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Toscana Rosso Nove Legni, Le Forconate

Price	£50.49
Code	FORC005

Medal winner at the 2021 IWSC this is deeply concentrated, intense wine laden with blackberry and ripe plum fruits with notes of cocoa and sweet tobacco.



Tasting Notes:

Impenetrable ruby red in color, with delicate purple hues. The nose is broad and intense, with hints of black fruits such as blueberries and blackberries that anticipate pleasant touches of cocoa and sweet tobacco. The long aging does not hide the fruit fragrance on the palate, well integrated with a vibrant acidity and with gentle tannins that define a wine with good body and excellent structure, with a long persistence.

HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
Vinification	With soils composed mainly of clay, sand and limestone, the vines are harvested in the second half of September. After a careful selection of the best grapes, vinification is carried out in steel at a controlled temperature between 22 ° C and 28 ° C. At the end of the alcoholic fermentation, the wine carries out the malolactic fermentation in barrique where it refines for a further 24 months.
ABV	15.5%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Tuscany
Type	Red Wine
Grapes	Merlot
Genres	Fine Wine
Vintage	2017
Body	Rich, bold and robust
Producer	Le Forconate
Producer Overview	Le Forconate is situated at the feet of Monte Cetona, between Valdichiana and Val d'Orcia, a little-known area that is producing excellent results. There are some 28 hectares of vineyards with Sangiovese, Merlot, Cabernet Franc, Petit Verdot, Vermentino and… Sagrantino. At the estate they are putting the finishing touches on a new winery that will hold some 130 barriques and produce around 3,000hl of wine. The production style is modern, and there is no excess use of wood for the wines which are balanced and very well made.
Closure Type	Cork
Food Matches	A perfect accompaniment to Sunday roast beef, mixed vegetables and onion gravy.