



# PRETORIUS

## Toscana IGT Dry Red Wine Supertuscan

### GRAPE VARIETIES

**Cabernet, Merlot.**

### ALCOHOLIC FERMENTATION

**Natural temperature in tank, 25-30 °C  
with natural yeasts.**

### PRODUCTION AREA

**Hills of the Tuscan coast.**

### COLOR

**Deep ruby red, tending to garnet.**

### ELEVATION

**30 m asl.**

### BOUQUET

**Spicy, with hints of berries.**

### SOIL TYPE

**Medium-textured, rocky, with body.**

### TASTE

**Soft, with velvety tannins, enhances  
flavors and spices; very persistent and  
consistent.**

### TRAINING SYSTEM

**Spurred cordon.**

### SERVING SUGGESTIONS

**Red meat, game and aged cheeses.**

### VINEYARD LAYOUT

**Traditional 2,60 x 0,90 m.**

### SERVING TEMPERATURE

**18-20 °C.**

### AVERAGE VINE AGE

**20 years.**

### ALCOHOLIC STRENGTH

**14 - 14.5% vol (depending on vintage).**

### HARVESTING

**Grapes hand harvested in September.**

### PACKAGING

**6 bottles 750 ml/box.**

### VINIFICATION

**15-20 days of fermentation, racking  
and gentle pressing.**

### AWARDS

**Pretorius 2013 - Gold Medal Award San Diego  
International Wine & Spirits Challenge 2018.  
Pretorius 2015 - Gold Medal Award  
Sommelier Challenge 2018.**

