



TOSCANINI

FAMILIA de VINOS desde 1908



The grapes that create our Adagio come from selected plots of our vineyard in Paso Cuello, where it is harvested by hand in small boxes of 12 Kg. After stemming, the grains undergo a cold maceration for 3 days, then begin fermentation time between 27 ° C and 28 ° C and small pump overs. The new wine is aged for 15 months in French oak barrels. Adagio espresso has deep purple color. The nose is very complex, with a wide range of spicy aromas and ripe fruit, all on a background of chocolate, vanilla and coffee from oak aging. Mouth with good structure, large volume, with a soft entry and a long finish with velvety tannins. Adagio is produced only in exceptional years crops.

DATE

Region: Paso Cuello, Uruguay.

Climate: Tempered and maritime, with good influence of Atlántic Ocean

Type of soil: Frank clay, calcareous, with good permeability.

Type of grapes: Cabernet Sauvignon 40% - Merlot 35% - Tannat 25%

Type of harvest: Manual.

Crushing: Soft 80% of the grains. The rest as whole grain

Maceration: 10 days post fermentation.

Alcoholic fermentation: 13 days at 27-28° C.

Malolactic fermentation: Yes.

Oak aging: 15 month in French Oak.

Alcohol: 13,5 %

Total acidity: 3,5 g/l

Residual sugar: 1,65 g/l

pH: 3,75

TECHNICAL DATA

Type of bottle: Bordaleza 750ml. - olive green

Code: EAN 13 – 7730900340861

Closure: Cork

Full bottle weight: 1,415kg

PACKAGING

6 bottle box: cardboard

Code: DUN 14 - 17730900340868

Dimensions: (L x W x H): 272 x 182 x 350 (mm)

Full weight: 9,900kg



Viñedos & Bodega JUAN TOSCANINI E HIJOS S.A.

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