



Catha Suri

Maremma Toscana Merlot DOC

CLASSIFICATION DOC Maremma Toscana Merlot.

GRAPES 100% Merlot.

PRODUCTION AREA Our vineyards in the municipality of Scansano (GR), Tuscany, Italy.

CULTIVATION SYSTEM Spurred cordon, Guyot (6,500 vines per hectare).

AGE OF THE VINES 20 years.

ALTITUDE 380 metres above sea level.

SOIL TYPE Medium mixture tending to clay, calcareous, rich in skeletons.

YIELD 1 kg per vine.

HARVEST PERIOD Manual in 15 kg boxes. Second ten days of September.

VINIFICATION After destemming and crushing, the must ferments in steel tanks with the skins for at least 25 days with pumping and delestage at a controlled temperature of max 28° C; followed by racking and soft pressing of the marc. Malolactic fermentation takes place in stainless steel vats.

AGEING In steel tanks and then in concrete tanks at a later time. It is then aged for 18 months in new and in second passage French oak tonneaux before bottling.

TASTING NOTES The colour is deep ruby red with bright violet hues; complex aroma rich in nuances, with notes of plum, morello cherry and other small red fruits both fresh and in alcohol, elegant spicy hints of cocoa powder, caramel and liquorice and ethereal hints of tobacco and dried herbs. Great taste structure, long, persistent and very rounded tannins, enlivened by good acidity and a salty, very long-lasting finish.

FOOD PAIRINGS Perfect with first courses of filled pasta, traditional Maremma hors d'oeuvres and roast meats (including red meat).

SERVING TEMPERATURE 16-17°C.

Origini line

Catha was the goddess of the shining sun, Suri the dark deity of the black sun, but the Etruscans honoured them together in one of their mysterious cults. This fascinating contrast makes us think of the dazzling light that floods the wide-open spaces of the Grosseto Maremma and the depths of the skeleton-rich soil into which the roots of our vines penetrate, giving us a muscular, concentrated, round and opulent wine, that, with time, reveals the best of itself. It is produced by the best-known grape variety in the world but which, in this special corner of Tuscany, is able to express all the uniqueness, peculiarity and strength of the land.