



Wijnfiche

## **Le Thadee – Costasecca | Umbria IGT | BIO Italy (UMBRIA) – 2019**

### **Domain**

#### **Le Thadee**

The Le Thadee wine estate was established quite recently (2018) by purchasing some very beautiful vineyards (7 hectares) on the gentle slopes of Montefalco. This is a unique area with a specific terroir located south of Perugia. Production is carried out using the most advanced organic methods and concepts, with an emphasis on local grape varieties and traditions.

### **Vinification**

Vinification in steel tanks with temperature control, 10 to 18 days of maceration. Aging in steel tanks for six to nine months with fine lees (bâtonnage).

### **Taste**

Deep ruby red with violet hues. Fruity and floral aromas with hints of plum, blueberry, black cherry and a note of pepper. On the palate, a rich and fruity wine with nice acidity. Round and slightly crispy, with well integrated tannins. A smooth and persistent wine.

### **Food pairing**

Meat - red | Pasta (fresh) - tomato sauce | Poultry - grilled

### **General information**

Type: Red wine

Grape varieties: Sangiovese (50%), Merlot (25%), Cabernet Sauvignon (25%)

Viticulture: Organic

Storage (years): + 3-5

Serving temperature: 16-17°C

Taste profile: Smooth juicy

