



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

Viticulture: Organic

Storage (years): + 3-5

Serving temperature: 16-17°C

