



Fattoria  
**TERRE DEL MARCHESATO**  
- FAMIGLIA FUSELLI -  
BOLGHERI

## TARABUSO

IGT TOSCANA ROSSO – SELECTION OF CABERNET SAUVIGNON

Wine with personality and character obtained with a selection of Cabernet Sauvignon grapes with a single variety vinification. Tarabusio is a tribute to the history that made Bolgheri so famous in the world, characterized by intense aromas and soft tannins in harmony with its Mediterranean flair. Named after a rare heron (Botaurus Stellaris) that often we see in our estate near the Cabernet Sauvignon vineyards. Perfect proof of sustainable farming, environment and local wildlife integration.

- ❖ First year of production: 2003
- ❖ Variety: Cabernet Sauvignon 100%
- ❖ Vine breeding: single spurred cordon
- ❖ Vinification: in conical steel vats with long maceration
- ❖ Aging: 18 months in French oak barrels
- ❖ Alcohol: 14%
- ❖ Service temperature: 16° / 18° C
- ❖ Annual production: 20.000 bottles
- ❖ Bottle formats: 375ml – 750 ml – 1,5 lt. – 3 lt. – 6 lt. – 12 lt.

### VINIFICATION AND REFINEMENT:

Harvesting is done by hand in small crates, the bunches are selected first in the vineyard then on the sorting table in the cellar, then destemming and soft crushing.

Alcoholic fermentation takes place in conical steel vats at a controlled temperature between 24/26 ° C for a week, followed by maceration for 10 to 15 days essential to extract colours, aromas and tannins. Refinement takes place in new French oak barrique, in the barrel room at controlled temperature and humidity for a period of about 18 months; during which malolactic fermentation takes place to soften the tannins. At the end of the refinement the wine is bottled, where it rests for another 12 months before being introduced on the market.

### TASTING NOTES:

**Colour:** clear ruby red, very dense.

**Aromas:** it has intense aromas of red fruit such as black cherry and cherry followed by notes of pepper, a note of bay and hints of candied fruit such as orange. Fine spicy white pepper, balsamic notes of dried bay leaf and juniper. On the finish, it releases all its complexity with notes of cocoa, cinchona and tobacco.

**Taste:** a wine with a warm entrance, red fruit, soft and velvety tannins, brings an excellent expectation of the wine longevity in the future.

**Ideal pairing:** pappardelle with game, lamb ragù, duck in orange sauce, bone hole with marrow, lamb. Cheeses like Pecorino Toscano

**Perfect match:** duck in orange sauce



**TERRE DEL MARCHESATO**

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