La Greggia

IRACONDO

50% Cabernet Sauvignon · 50% Merlot



Iracondo is crafted from a selection of the estate's finest Cabernet Sauvignon and Merlot vineyard parcels, vinified separately and aged in barriques. A wine of great structure, it offers a complex aromatic profile and a well-balanced palate.

Colour: deep ruby red with purple highlights

Nose: red fruit, cherries in spirit, sweet spices, elegant toasted notes and subtle hints of cocoa

Palate: full-bodied and enveloping, with supple tannins, excellent balance and a long, persistent finish

Production: 2,000 bottles

Food pairings: red meats, roasts, game, richly flavoured pasta and risotto dishes, and mature cheeses

VINEYARD CHARACTERISTICS

Altitude: 100–120 m above sea level

Aspect: south to southwest

Soil: clay-limestone soil with a high stone content

Training systems: spur-pruned cordon and Guyot

VINIFICATION AND AGEING

Harvesting: by hand, with grape selection

Harvest period: early September for Merlot; late September for Cabernet Sauvignon

Fermentation: in stainless steel tanks at 26°C for 12–15 days

Malolactic fermentation: spontaneous, in November

Ageing: 6 months in French oak barriques, followed by 3 months in bottle

AZIENDA AGRICOLA LA GREGGIA

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