

LEGIT

*LEGIT Cabernet Sauvignon Toscana  
IGT*

Malolactic fermentation takes place in French oak barriques (70% new and 30% used one year). The wine rests for 24 months in barriques, of which 6 months are spent resting on the lees.

**Grape varieties** Cabernet Sauvignon

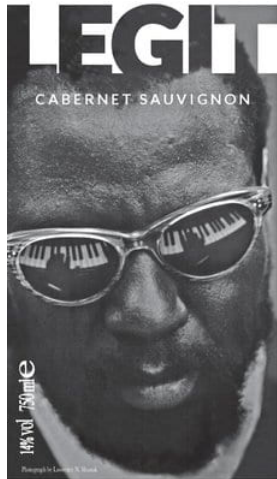
**Altitude** 320m - 380m A.S.L.

**Soil** Lime and clay with a considerable presence of gravel-sized stones

**Alcohol** 14%

**Tasting notes**

The wine has a deep ruby red color. The nose displays hints of green pepper, licorice and graphite melted with oak vanilla flavors. Full bodied with a ripe fruit palate, LEGIT has the potential to age for a long period of time, which is typical of the Cabernet Sauvignon produced in the Castelnuovo Berardenga Area.



**Banville**  
Wine Merchants



Organic

[www.banvillewine.com](http://www.banvillewine.com)

LEGIT

*LEGIT Cabernet Sauvignon Toscana  
IGT*

Malolactic fermentation takes place in French oak barriques (70% new and 30% used one year). The wine rests for 24 months in barriques, of which 6 months are spent resting on the lees.

**Grape varieties** Cabernet Sauvignon

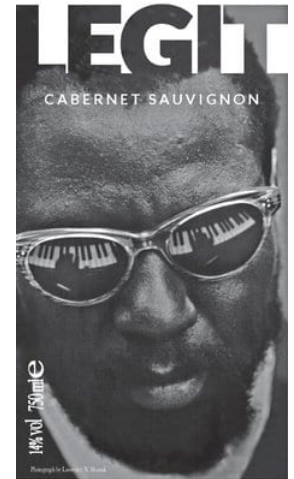
**Altitude** 320m - 380m A.S.L.

**Soil** Lime and clay with a considerable presence of gravel-sized stones

**Alcohol** 14%

**Tasting notes**

The wine has a deep ruby red color. The nose displays hints of green pepper, licorice and graphite melted with oak vanilla flavors. Full bodied with a ripe fruit palate, LEGIT has the potential to age for a long period of time, which is typical of the Cabernet Sauvignon produced in the Castelnuovo Berardenga Area.



**Banville**  
Wine Merchants



Organic

[www.banvillewine.com](http://www.banvillewine.com)

LEGIT

*LEGIT Cabernet Sauvignon Toscana  
IGT*

Malolactic fermentation takes place in French oak barriques (70% new and 30% used one year). The wine rests for 24 months in barriques, of which 6 months are spent resting on the lees.

**Grape varieties** Cabernet Sauvignon

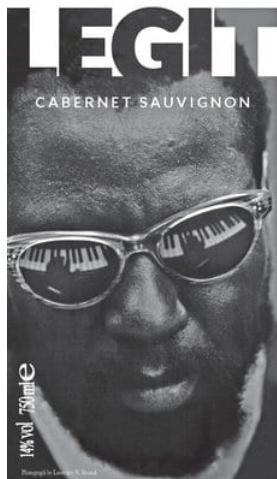
**Altitude** 320m - 380m A.S.L.

**Soil** Lime and clay with a considerable presence of gravel-sized stones

**Alcohol** 14%

**Tasting notes**

The wine has a deep ruby red color. The nose displays hints of green pepper, licorice and graphite melted with oak vanilla flavors. Full bodied with a ripe fruit palate, LEGIT has the potential to age for a long period of time, which is typical of the Cabernet Sauvignon produced in the Castelnuovo Berardenga Area.



**Banville**  
Wine Merchants



Organic

[www.banvillewine.com](http://www.banvillewine.com)

LEGIT

*LEGIT Cabernet Sauvignon Toscana  
IGT*

Malolactic fermentation takes place in French oak barriques (70% new and 30% used one year). The wine rests for 24 months in barriques, of which 6 months are spent resting on the lees.

**Grape varieties** Cabernet Sauvignon

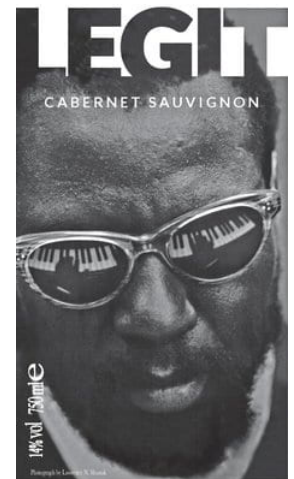
**Altitude** 320m - 380m A.S.L.

**Soil** Lime and clay with a considerable presence of gravel-sized stones

**Alcohol** 14%

**Tasting notes**

The wine has a deep ruby red color. The nose displays hints of green pepper, licorice and graphite melted with oak vanilla flavors. Full bodied with a ripe fruit palate, LEGIT has the potential to age for a long period of time, which is typical of the Cabernet Sauvignon produced in the Castelnuovo Berardenga Area.



**Banville**  
Wine Merchants



Organic

[www.banvillewine.com](http://www.banvillewine.com)