



Vineyard

Altitude: 300 mt. Above sea level – Exposure: Southeastern.

Grapes

Sangiovese 90%, Merlot 5% and Canaiolo, Mammolo, Colorino 5%.

Harvest

From September 17th until September 29th 2014.

Wine Making

Fermentation in vats with a 12 days long maceration at a temperature of about 30°C.

Refining

After the malo – latic fermentation, in oak barrels with an average capacity from 1900 lt. to 3900 liters for one year. It then stays in bottle for minimum 8 months.

Main analytical elements

Alcohol 13.00° - Total Acidity 5.35 – Dry Residue 27.70 – pH 3.4

Food matching

Traditional Tuscan first courses, grilled meat and rotisserie of white and red meats, cheeses.
Perfect cold like aperitif.

Total production

15.000 bottles each year.