



Vineyard

Altitude: 260/320 mt. Above sea level – Exposure: Southwestern.

Grapes

Sangiovese 85% and Merlot, Canaiolo, Mammolo, Colorino 15%.

Harvest

From September 17th until October 9th 2013.

Wine Making

Fermentation in vats with a 20 days long maceration at a temperature of around 30°C.

Refining

Two years In small and medium size French oak barrels inside our underground cellars at a constant temperature. After the bottling it was kept in the bottle for one year inside an air – conditioned room.

Main analytical elements

Alcohol 13.50° - Total Acidity 5.50 – Dry Residue 29.00 – pH 3.5

Food matching

Traditional Tuscan dishes, red meats, game, venison and seasoned cheeses.

Total production

26.000 bottles each year.