



Vineyard

Altitude: 260/340 mt. Above sea level – Exposure: Southwestern.

Grapes

Sangiovese e Prugnolo Gentile 80% and other complementary red grapes 20%.

Harvest

From September 17th until October 9th 2013.

Wine Making

Fermentation in vats with a 25 days long maceration at a temperature of around 30°C.

Refining

Thirty-four months 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 about two years inside an air – conditioned room.

Main analytical elements

Alcohol 13.50° - Total Acidity 5.50 – Dry Residue 31.00 – pH 3.5

Food matching

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

Total production

10.000 bottles each year.