



Vineyard

Altitude: 250/300 mt. Above sea level – Exposure: Southeastern.

Grapes

Sangiovese 80% and Cabernet – Sauvignon, Merlot, Canaiolo, Mammolo, Colorino 20%.

Harvest

From September 17th until October 9th 2013.

Wine Making

Fermentation in vats with a 15 days long maceration at a temperature of no more than 30°C.

Refining

In small size oak barrels for ten months. After the bottling it was kept in the bottle for 8 months.

Main analytical elements

Alcohol 13.50° - Total Acidity 5.30 – Dry Residue 28.90 – pH 3.5

Food matching

First and second courses of the Tuscan cuisine, seasoned cheeses.

Total production

25.000 bottles each year.