

TOSCANA

Indicazione Geografica Tipica

Year: 2013

Production area: Civitella in Valdichiana

Soil: rocky and rich in stony material

Altitude: 400 m a.s.l.

Grapes: Sangiovese 70% other grapes 30%

Vineyards: 18 years old

Training system: Spurred cordon

Numbers of vines: 4000 plants/Ha

Production per hectare: 40 Q.LI

Number of bottles: 60,00

Ageing: 6 months in conical vats

Refining: 6 months in bottles

Colour: ruby red

Aroma: red fruits, violets and plums

Flavour: Astringent and nicely fresh tasting, well-balanced by the alcohol, and ageing in wood. Very lingering with good nose-palate correspondence

Alcohol content: 14.5 % VOL

Serving temperature: 18-20 °C

Serving: Red meat and mature cheeses

Box: 6 bottles 750 ml

Pallets: 120 boxes

