

**Appellation:**

Rosso Toscano IGT

Grapes:

Cabernet Franc, Cabernet Sauvignon, Petit Verdot, Merlot

Planting density:

About 8.300 vines/ha

Hectares:

4

Alcoholic fermentation:

Alcoholic fermentation for 20 /30 days. Its begin in a small vats to enhance the extraction of noble components from berry skin, with no addition of dry yeasts, only through spontaneous strains.

Harvest:

Approximately strats from the middle of September to late October

Ageing:

12 months in oak french barrels (size from 225 to 1.1000 lt), further aging in bottle (12/18 moths).

Vinification:

In stainless steel tanks

Organoleptic notes:

Ruby red wine, lively and intense, the nose opens with notes of ripe fruit, cherry and marasca cherry, then spices. On the palate it is lively, dry, warm, with an elegant and well-integrated tannin and a pleasant fruit, soft and long on the finish.

Pairing:

A complex and expressive wine, reflecting the interesting variability of our oldest vineyard. Perfect to pair with meats or first courses, such as tagliatelle with wild boar. To be tried with fillet of beef and truffle velvety and grilled vegetables.

Alcohol:

13,5°

Serving temperature:

16°-18°

Bottle size:

750 ml - 1,5 lt

Average annual production:

About 1.200 bottles

