



SERTORIUS

APPELLATION Toscana IGT Rosso

TYPE Organic wine

ANNUAL PRODUCTION 5.000 bottles Size: 0.75 / 1.5 / 3 / 5 / 9 / 15 lt

GRAPE BLEND Merlot, Cabernet Franc, Cabernet Sauvignon

ALCHOL CONTENT 13.5% - 14.0%

SOIL COMPOSITION Soil have different morphological characteristics mostly with limestone areas rich in clay and stones.

ELEVATION At about 300/380 m a.s.l.

VINE TRAINING Guyot

PLANTING DENSITY 8.800 vine stocks per each hectare

YIELD 4-5 tons of grapes per hectare.

HARVEST Manual harvest starts at beginning of September with Merlot, followed by Cabernet Franc and Cabernet Sauvignon. The grape picking ends at the end of October, with the vines located on the higher hill. Only high quality, perfectly matured and very healthy grapes will be harvested. No more than 2,5 tons of grapes per each single harvest.

WINE MAKING Gentle crushing and destemming of the grapes is followed by fermentation, with indigenous yeasts, in stainless steel tanks. It lasts about 13-18 days with frequent pump-overs of must and delestage.

AGEING In French oak barrels of different toasting. After 18 months it is bottled and aged for at least 6 months.

