



Vineyard

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

Grapes

Sangiovese 80% and Canaiolo, Mammolo, Colorino, Merlot 20%.

Harvest

From September 7th until September 23th 2020.

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 minimum 8 months.

Main analytical elements

Alcohol 13.50° - Total Acidity 5.60 – Dry Residue 31.70 – pH 3.5

Food matching

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

Total production

20.000 bottles each year.