



#### **Vineyard**

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

#### **Grapes**

Sangiovese 90%, Merlot 5% and Canaiolo, Mammolo, Colorino 5%.

#### **Harvest**

From September 3<sup>rd</sup> until September 19<sup>th</sup> 2018.

#### **Wine Making**

Fermentation in vats with a 12 days long maceration at a temperature of about 30°C.

#### **Refining**

After the maleo – latic fermentation, in oak barrels with an average capacity from 1900 lt. to 3900 liters for one year. It then stays in bottle for minimum 8 months.

#### **Main analytical elements**

Alcohol 12.50° - Total Acidity 5.40 – Dry Residue 27.00– pH 3.4

#### **Food matching**

Traditional Tuscan first courses, grilled meat and rotisserie of white and red meats, cheeses.  
Perfect cold like apertif.

#### **Total production**

15.000 bottles each year.