



#### **Vineyard**

Altitude: 260/320 mt. Above sea level – Exposure: Southwestern.

#### **Grapes**

Sangiovese 85% and Merlot 8%, Canaiolo, Mammolo, Colorino 7%.

#### **Harvest**

From September 3rd until September 22nd 2018.

#### **Wine Making**

Fermentation in vats with a 20 days long maceration at a temperature of around 30°C.

#### **Refining**

Two years In small and medium size French oak barrels inside our underground cellars at a constant temperature. After the bottling it was kept in the bottle for one year inside an air – conditioned room.

#### **Main analytical elements**

Alcohol 13.00° - Total Acidity 5.30 – Dry Residue 30.00 – pH 3.5

#### **Food matching**

Traditional Tuscan dishes, red meats, game, venison and seasoned cheeses.

#### **Total production**

26.000 bottles each year.