



#### **Vineyard**

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

#### **Grapes**

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

#### **Harvest**

From September 5<sup>th</sup> until September 24<sup>th</sup> 2022.

#### **Wine Making**

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

#### **Refining**

After the malo – latic fermentation, in oak barrels with an average capacity from 1900 lt. to 3900 liters for about 7/8 months. It then stays in bottle for minimum 8 months.

#### **Main analytical elements**

Alcohol 13.50° - Total Acidity 5.80 – Dry Residue 31.00– pH 3.4

#### **Food matching**

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

#### **Total production**

15.000 bottles each year.