

IGT Toscana Rosso



Height of vineyards: 400-500 m a.s.l. South-West facing

Vines per hectare: 5,500

Type of soil: medium clayey, stony, with sands of galestro and alberese

Blend: Sangiovese 50%; Syrah 50%

Production:

Grapes per hectare: 80 quintals

Yield in wine: 70%

Bottles per year: 20,000

Winemaking: the grapes are harvested by hand, then the fermentation takes place in stainless steel vats, at controlled temperature to save primary aromas; after 8-10 days all the sugars are converted into alcohol. To extract the color and the aromas, the peels that raise to the surface are moist with the must/wine. The maceration of the peels on the wine continues for 8-12 days, then the free run wine is separated from the marc, which is pressed. Follows the malolactic fermentation for 20 days, to make the wine softer on the palate.

Aging: the wine is stored in stainless steel tanks for 6 months. Follows the refinement in the bottle for at least 2 months, before being released for consumption.

Visual examination: ruby red.

Olfactory examination: vinous, with notes of red fruits, especially raspberry.

Gustatory examination: young, not demanding and pleasant to drink; notes of red fruits.

Service: serve at a temperature of 16-18°C, in tulip glass.

Pairings with food: first courses with sauces and game, grilled meats, cured meats, vegetables, fresh and aged cheeses such as pecorino.