

IGT Toscana Rosso

“Kaolino”

vinification in amphora



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

Vines per hectare: 5.500

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

Esposizione vigneti: South-West

Blend: Syrah 100%

Production:

Grapes per hectare: 50 quintals

Yield in wine: 70%

Bottles per year: 2.000

Features & Pairing suggestions

Vinification and Ageing: the grapes are harvested by hand, selecting the perfect riped bunches, with the skins in excellent condition. The fermentation takes place in raw amphorae of earthenware from Impruneta, until the sugars are consumed, in 8-10 days. The extraction of color and aromas takes place by manual pressing down of the peel cap, which is repeatedly immersed in the Must / Wine. Follows the malolactic fermentation to make the wine softer on the palate. After 30 days, the amphorae are filled and sealed, so the wine ages on the skins and on the yeast lysates for 11 months, until the next harvest. The free-run wine is then separated from the marc, which is pressed. The wine is soon bottled, refining 3 months before being released for consumption.

Visual Analysis: ruby red

Olfactory Analysis: intense fruity and floral notes with hints of almond and black pepper.

Gustatory Analysis: pleasant to drink for its good acidity and good tannin content, accompanied by a mineral note exalted by the aging in amphora. Pre-dominant notes of red fruits and pepper, with a balsamic finish.

Serving Suggestions: serve at a temperature of 18-20°C, in a tulip glass, taking care to uncork the bottle 1 hour before serving.

Pairing Suggestions: first courses with game, fish, fresh and seasoned cheeses such as pecorino, Japanese cuisine.