



COLORE IGT Toscana Rosso 2010

Production Zone: Vincigliata, Fiesole, Rufina, Greve, Panzano, Siena

Grapes: 34% Sangiovese, 33% Canaiolo, 33% Colorino

Vineyards: More than 60 Years

Soil: Rich in galestro and clay

Training System: Guyot

Vinification: Fermentation takes place in open top barrels of 225 liters with 8-10 manual punch-downs per day.

Aging: The wine is aged in French barrels for 30 months followed by 18 months in the bottle.

Tasting Notes: Opulent and fresh with cedar, berry, tobacco, and orange-peel aromas, this medium-bodied wine has firm tannins and precise flavor which is powerful on the center palate followed by a nice length on the finish.

BIBI GRAETZ

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