

TESTAMATTA

ROSSO TOSCANA IGT 2015

PRODUCTION ZONE:

Vincigliata, Londa, Lamole, Montefili, Siena

GRAPES:

100% Sangiovese

VINEYARDS:

50-80 year old vines

SOIL:

Rich in Galestro and clay

TRAINING SYSTEM:

Guyot and Goblet

VINIFICATION:

Fermentation occurs using natural and indigenous yeasts in open top 60-gallon barriques with approximately 6 punch downs per day.

AGING:

The wine is aged in neutral French barriques for 24 months followed by 6 months in the bottle.

TASTING NOTES:

Citrus rind, plums, cedar, and rose petals. Full body, fine and silky tannins. Persistence and intensity. Salty undertones with a long finish.

BIBI GRAETZ

