

COLORE

ROSSO TOSCANA IGT 2012

PRODUCTION ZONE:

Lamole, Vincigliata, Siena

GRAPES:

34% Sangiovese, 33% Canaiolo, 33%
Colorino

VINEYARDS:

80-year vines

SOIL:

Rich in Galestro and clay

TRAINING SYSTEM:

Guyot

VINIFICATION:

Fermentation takes place in open top
barrels with 6 to 8 manual punch downs
per day.

AGING:

Each parcel is aged separately before the
final blend is decided. Final blends spend
about 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

