

TOSCANA 2017
IGT TOSCANA

PRODUCTION AREA

Tuscany

GROWING SEASON

This was an atypical year, perhaps unlike any ever registered. Winter was fairly mild and warm. The frost that arrived on 18 - 20 April, the drought, the extreme heat that lasted for more than two months, all scorched the earth and the grapevines. For this reason, the leaf removal typically carried out before grape harvest was avoided; instead, the grapevines were left "untidy", only slightly trimmed, to protect the fruit from the rays of the sun. At the end of August and the first ten days of September, rains came and the temperatures dropped drastically, all the way to the seasonal average.

TASTING NOTES

Ruby red color. Hints of red fruit, cherry and strawberry. The taste is fresh, pleasant and with good acidity. The finish is balanced and persistent.

GRAPE VARIETIES

Sangiovese 60%, Merlot 30%, Cabernet Sauvignon 10%.

VINIFICATION

Fermentation and maceration in stainless steel tanks at a controlled temperature of 24°C-27°C (75.2°-80.6°F) with 14-16 days of skin contact.

AGEING

3-4 months of ageing in tonneaus of third passage.

SIZE

0,750 L

