

## **TOSCANA 2018**

### **IGT TOSCANA**

---

#### **GROWING SEASON**

Overall, we can state that 2018 was a complex harvest due to the climate trends, which tended to be more humid than average in the past, but with excellent summer temperatures and a very dry period in the months of September and October. Thanks to good underground water supplies, the plants never suffered water stress and ripened regularly. The quality of the grapes was of a very high standard, which leads us to hope for a high quality wine.

#### **TASTING NOTES**

Ruby red in color. Red fruit and cherries to the nose. The palate is velvety smooth, elegant with balanced acidity and long pleasant finish.

#### **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

