

## 2010 DOCG

Grapes: 100% Sangiovese Toscana

Production: 8.666 bottles



### Vinification and ageing

Vintage at foenolic maturity.

Harvest manual harvest in cases.

Vinification soft stemmer-crushing, fermentation at controlled temperature (28°C) in stainless steel vats for 15 days at least.

Malolactic fermentation at the end of the alcoholic fermentation, part in stainless steel vats and part in barriques.

Oak-ageing at least 30 months in 225 l.-mid toasted-French-oak barriques and Slovenian wood barrels of 65hl.

Type of stabilization of the product natural decantation.

Bottle ageing minimum 8 months.

### Organoleptic characteristics

Colour ruby red with red reflexes

Aroma important notes of licorice and mahogany.

Flavour very well balanced with soft tannins. Long pleasant finish.

Wine and food pairing grilled steaks, braised meat, game; excellent with wild boar.

### Chemical analysis

Alcoholic strenght ml/1 00ml..... 14,5

Total acidity g/l.....5,47