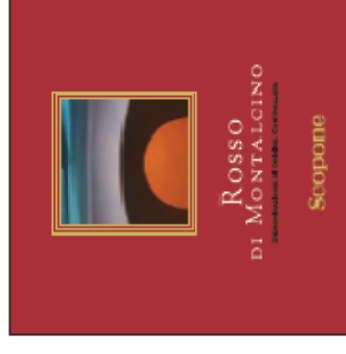


2013 DOC

Grapes: 100% Sangiovese Toscana

Production: 5.333 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.

Post-fermentation maceration for one week.

Malolactic fermentation in stainless steel vats or in barriques.

Oak-ageing 6 months in 225 l.-mid toasted-French-oak barriques.

Type of stabilization of the product natural decantation.

Bottle ageing min. 4 months.

Organoleptic characteristics

Colour deep red with garnet reflexes.

Aroma full flavour with fruity notes

Flavour very well-balanced, rich taste, long finish.

Wine and food pairing first courses, grilled and roast meats as well as white meat and grilled fish. Excellent with fresh cheeses.

Chemical analysis

Alcoholic strenght ml/100ml..... 13,0%

Total acidity g/l.....5,76