



MONTEMERCURIO

Cantina in Montepulciano

Indicazione Geografica Tipica Toscana Rosso

“TEDICCIOLO”

AVERAGE AGE OF THE VINEYARD: 10 years

ALTITUDE: 450 metres above sea level

EXPOSURE: south-west

YIELD PER HECTAR: 5000 kg of grapes

PERFUME: Fresh fruit ,cherry, marasca and floreal notes

ALCOHOL: 14%

ACIDITY: 5,3 gr/l.

SERVING TEMPERATURE: 16-18°C

SERVING SUGGESTIONS: serve on wide glasses .open the bottle possibly 15 minutes before serving.

GRAPES: 80% Sangiovese, 20% Merlot.



PRODUCTION TECHNIQUE

VINIFICATION: After a careful handmade selection of the grapes, they are fermented separately in small containers to have the best extraction from the skins. Fermentation is made without selected yeast, in the full respect of the area characteristics.

The period of time in which the skins are in contact with the juice is about 15 days. During this period we do quite short pumpoover to enable a soft extraction.

AGEING: the wine is transferred in small Slovenian oak casks where the malolactic fermentation takes place. The wine is kept here for 12 months. During this period we operate decanting to make the wine clearer and prepare it to bottling. Before that, we provide a very soft filtering without any clarification, to maintain unaltered all the wine properties.

BOTTLE AGEING: at least 8 months in the bottle

PRODUCER'S NOTES: This wine, coming from our youngest vineyards, is mainly produced with Sangiovese grapes. It represents the every-day wine, expressing the Sangiovese drinkability (Sangiovese is our traditional grape) and the fruitiness of merlot, introduced in our winery in small percentages. It is a wine able to be drunk with many traditional Tuscan dishes and it is also able to evolve in the bottle if well kept.