

IGT TOSCANA ROSSO “TEDICCIOLO”

AVERAGE AGE OF THE VINEYARDS: 15 years

ALTITUDE: 450 metres above sea level

EXPOSURE: South – West

SOIL COMPOSITION: Medium mixture with clay

GRAPES: 80% Sangiovese, 20 % Merlot

YELD FOR HECTAR: 30 quintals

ALCOHOL: 14%

SERVICE TEMPERATURE: 16° - 18°

ORGANOLEPTIC DESCRIPTION: The wine comes with an intense Ruby Red, With scents of fresh fruit, cherry, marasca and floral notes. In the mouth it has fresh, fruity flavors and a soft and pleasant finish.

RECOMMENDED MEETINGS: Great with Antipasti, pizza, salami and cheeses Medium seasoning.

VINIFICATION: After careful manual selection the grapes are vinified Separately in small containers to optimize the extraction of aromas and colors from the skins. The fermentation is carried out without selected yeasts, in full respect of the territory. The wine is in contact with the skin for about 15 days, during which short replacements and follings are performed.

AGING: Subsequently the wine is transferred to large oak casks of Slavonia where malolactic fermentation takes place, it remains in these barrels for at least 12 months, which are carried out by some means to clean it. Bottling takes place through a filtration without any clarification, so as to keep all the organoleptic properties unaltered.

BOTTLE AGING: At least 8 months in bottle.

