



- Appellation:** TOSCANA IGT – Indicazione Geografica Tipica Toscana
VINTAGE 2021 – bottles produced: 10.800 of 750 ml – 500 of 1500 ml
- Variety:** 70% Sangiovese, 20% Merlot, 10% Cabernet Sauvignon
- Vineyards:** wine obtained by a selection of sangiovese grapes, reclassified from Brunello di Montalcino designated vineyards, and estate grown merlot and cabernet sauvignon; covering an area of about 7 hectares planted between 1975 and 2000 in Castelnuovo dell’Abate, in the south-east area of Montalcino, at an altitude from 150 (492 ft) to 350 (1150 ft) a.s.l. The soil is calcareous clay, sandy of a medium texture, rich of minerals and layers of skeleton.
- Method of cultivation:** the principle of sustainability leads to the best development of each single vine through practices respectful of the soil, of the grape variety and of the vintage.
The vines are trained to spurred cordon and guyot with a density from 3000 to 5700 plants per hectare.
- Vintage report:** A rather cold and extended winter with moderate rainfalls, followed by warm early spring temperatures that anticipated the germination. The spring frost registered in early April was responsible of some vegetative trauma and of an uneven bud development, although without causing irreversible damages. The warm and dry summer with occasional precipitations, characterised by diurnal temperature variation that continued throughout the season, favoured a good development of the berries and a well-balanced phenolic ripening.
Good weather conditions during the harvest allowed to pick healthy bunches rich in aromatic compounds
- Harvest:** manual from the 20th of September, conducted by our trained staff. The grapes selected during the harvest are the result of a careful management of the vegetative growth of the vines so that they express the characteristics of the appellation at their best.
- Cellar:** the collected grapes reach the cellar in a short time and are addressed to the destemming process with the use of dry ice that prevent the berries from oxidation and, by cooling down the temperatures, preserve their original characteristics. Cool temperatures are kept for 7/8 days and allow the development of indigenous yeasts. The alcoholic fermentation of the three varietals blended together starts spontaneously at about 12°C (53°F) up to 25°C (77°F) and lasts 25/30 days with frequent pump-overs. After draining off the skins, malolactic conversion occurs in stainless steel. The wine evolves in French oak vessels for at least 12 months followed by a further refinement in bottle for a minimum of 6 months.
- Analytic notes:** Alcohol 15% Vol.; total acidity g/l; reduced sugar <1g/l; dry extract g/l; pH