



## ROSSO TOSCANA I.G.T. Vintage 2023

**APPELLATION:** ROSSO TOSCANA  
Indicazione Geografica Tipica

**GRAPE VARIETY:** 80% Sangiovese, up to 20% Syrah.

**VINEYARDS:** the vineyards, between 10 and 30 years old, are planted with a density of 3000/4000 vines per hectare, trained to spurred cordon on a sandy/clayey soil, at an altitude over 350 meters (1150 ft) a.s.l. with south-west sun exposures.

**VINTAGE REPORT:** the vintage in its overall was characterized by the alternation of weather patterns that at times slowed down and at times expedited the vegetative growth of the vines resulting in moderated lower yields.

The winter months had been rather mild and with frequent showers that replenished the water reserves in the soil. The springtime proved to be cooler than average and slowed down the growth of the new buds. May and June also registered temperatures below the average and the frequent precipitations asked to act with great timing in the fields. The summer progressed regularly with some isolated storms. The arrival of September brought a relevant diurnal temperature variation that favored the aromatic compounds and the phenolic ripening of the grapes.

**HARVEST:** Manual, from mid to late September

**CELLAR:** the Sangiovese and the Syrah ferment separately in stainless steel vats at controlled temperature to preserve its bright colour and flavours. The blended wine is then transferred in stainless vats for some months, followed by a further refinement in bottle for a minimum of 3 months. This wine stands out for its caressing texture and its fruity and spicy bouquet.

**TECHNICAL NOTES:** Alcohol 13.5%

**BOTTLES PRODUCED:** 6.500 of 750 ml

