



DO
MAREMMA TOSCANA D.O.C.

- Grape variety:* Blend grapes from France and Tuscany
- Location:* in the north of Maremma hills
- Altitude:* 200 m (650 ft)
- Aspect:* S-E
- Soil type:* sandy, clay-loam
- Pruning & Trellising:* to short spurs on permanent cordons
- Grape yields:* 32 hl/ha
- N° of bottles:* 15.000 bottles
- Picking* by hand from the end of August until the end of September onwards. Selection table before Entering in vat
- Fermentation & Maceration:* in temperature controlled stainless steel vats. Maceration of 20-25 days
- Ageing:* from 18 to 24 months in French oak barrels
- Pre-release:* bottled wines rest minimum 12 months in our cellars.

Comment

A wine with an extraordinary sensory power. It is almost impossible to give a virtual definition of the sensory elements of this wine, owing to the complex variety of its clones. It shows continuous changes in taste suggesting scents of fruit, of vegetable, spices, tobacco and minerals.