

IGT TOSCANA ROSSO “TEDICCIOLO”

AVERAGE AGE OF THE VINEYARDS: 10 years



LOCATION OF THE VINEYARDS: in the East side of Montepulciano Hill

ALTITUDE: 450 meters above sea level

EXPOSURE: South – West

SOIL COMPOSITION: Medium mixture with clay

YIELD FOR HECTAR: 5000 kg of grapes

ANNUAL PRODUCTION: 5000 bottles

ALCOHOL: 14%

GRAPES: 80% Sangiovese, 20 % Merlot

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 follature 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 6 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.

