

Technic tab

Production: 30,000 bottles

Grapes: Sangiovese in purity from internal mass selection.

Training method: low spurred cordon (70 cm from the ground).

Plant density: 3,300 plants / ha in the oldest vineyards; 5,400 pantees / ha in recently built vineyards.

Production by stock: 1,4 kg / plant.

Altitude of the vineyards: from 300 to 350 meters.

Soil composition: tufaceo of Eocene origin.

Climate: characterized by dry summers and mild winters due to the influence of hot winds coming from the Maremma.

Cultivation: performed entirely by hand, with particular attention to green pruning and thinning.

Harvest: manual with selection of individual bunches.

Winemaking:

Performed in steel tanks with duration, including the period of maceration on the skins, variable between 20 and 26 days

Thermocontrolled fermentation between 24 ° and 26 ° C

Daily chemical analyzes

Daily punching performed manually.

Drawing off with soft pressing

Malolactic fermentation

Spontaneous clarification without filtration.

Aging: performed in Slavonian oak barrels of variable volume from 20 to 50 HI for a period of 42 months. Further aging in bottle of 6/8 months

