

## Technic tab

**Production:** 6,000 bottles, only in the best years.

**Grapes:** Sangiovese grosso (Brunello) from internal mass selection in purity.

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

**Vineyard area:** 1.5 ha

**Density of planting:** 3.300 plants / ha.

**Production by stock:** 1,4 kg / plant.

**Vineyard altitude:** 320 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 in small plastic crates, 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 52 HI for a period of 48 months. Further aging in bottle of 6/8 months.

