



## La Quadratura del Cerchio

**Appellation:** Toscana IGT

**Grape:** 50% Sangiovese; 25% Montepulciano; 25% Sagrantino

**Vineyards:** Sangiovese: San Quirico d'Orcia (SI); Montepulciano: Moresco (FM); Sagrantino: Spello (PG).

**Soil Type:** Mainly clayey, ferrous, with calcareous deposits; clayey/sandy; deep, with calcareous deposits.

**Altitude:** Sangiovese: 314 m a.s.l.; Montepulciano: 220 m a.s.l.; Sagrantino: 300 m a.s.l.

**Training System:** Spur-Pruned Cordon.

**Planting Density:** Sangiovese: 5.000 Vines/ha; Montepulciano: 3.200 Vines/ha; Sagrantino: 4.000 Vines/ha.

**Yield:** Sangiovese: 1,2 kg per vine; Montepulciano: 1,5 kg per vine; Sagrantino: 0,8 kg per vine.

**Fermentation:** At a controlled temperature with selected yeasts, in stainless steel tank and in wooden truncated-cone shape vats.

**Aging:** 18 Months, in french Oak Barriques – 50% new e 50% second use.

**Bottles Produced:** 3.300

**Shelf Life:** Best before 2030