

punto.



● Rosso

Appellation: Toscana IGT

Grape: 50% Sangiovese; 50% Montepulciano

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

Soil Type: Mainly clayey and tuffaceous; clayey/Sandy, deep, with calcareous deposits.

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

Training System: Spur-Pruned Cordon

Planting Density: Sangiovese: 5.000 vines/ha; Montepulciano: 3.200 vines/ha

Yield: Sangiovese: 1,2 kg per vine; Montepulciano: 1,5 kg per vine.

Fermentation: At a controlled temperature with selected yeasts, in stainless steel tank.

Aging: 8 Months, in big Oak barrels (50Hl).

Bottles Produced: 10.000

Shelf Life: Best before 2023