



Wine Description

Intensiv deep red color; complex nose with parfums of spices, wild berries and cacao; powerful and pleasant, with a good structure and a pronounced personality. The finish is long and quite sweet.

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| Wine Type: | Still wine red dry |
| Alcohol: | 14.5 % |
| Residual Sugar: | 0.79 g/l |
| Acid: | 5.5 g/l |
| Certificates: | vegan, organic, bio-dynamic |
| Allergens: | sulfites |
| Drinking Temperature: | 16 - 18 °C |
| Aging Potential: | 15 years |
| Optimum Drinking Year: | 2018 - 2033 |

Vineyard

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| Origin: | Italy, Toscana, Magliano in Toscana |
| Quality grade: | IGT Toscana Rosso |
| Site: | Maremma |
| Varietal | Sangiovese 65 % 19 years 5000 plants/ha 6000 liter/ha Syrah 35 % 18 years |

Harvest and Maturing

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| Harvest | handpicked 15 kg cask |
| Grape Sorting: | manual |
| Fermentation: | spontaneous with pied de cuve |
| Malolactic Fermentation: | yes |
| Fermentation Process | délestage 1 - 3 x day Duration: 5 days pump over 1 x day Duration: 17 days |
| Maturing | 85 % tonneau 500 L used barrel 16 month(s) Sangiovese 15 % barrique 225 L 16 month(s) Syrah 100 % steel tank 2200 L 3 - 20 month(s) |
| Bottling | glass cork July 18, 2016 3010 bottles |

Product Codes

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| EAN: | 8032130036040 |
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Food Pairing

Ideal to roasted or grilled meat, venison and mature cheese.