



## 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.

|                        |                             |
|------------------------|-----------------------------|
| Wine Type:             | Still wine   red   dry      |
| Alcohol:               | 14 %                        |
| Acid:                  | 5.42 g/l                    |
| Residual Sugar:        | 0.48 g/l                    |
| Certificates:          | vegan, organic, bio-dynamic |
| Allergens:             | sulfites                    |
| Drinking Temperature:  | 15 - 17 °C                  |
| Aging Potential:       | high (15 years)             |
| Optimum Drinking Year: | 2027 - 2042                 |

## Vineyard

|                |                                                                                                                                                                                    |
|----------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Origin:        | Italy, Toscana, Magliano in Toscana                                                                                                                                                |
| Quality grade: | IGT Toscana Rosso                                                                                                                                                                  |
| Site:          | Maremma                                                                                                                                                                            |
| Varietal       | Merlot 55 %   27 years<br>5000 plants/ha   6000 liter/ha<br>Syrah 35 %   22 years<br>5000 plants/ha   6000 liter/ha<br>Mourvèdre 10 %   22 years<br>5000 plants/ha   4500 liter/ha |

## Harvest and Maturing

|                          |                                                                                                                                                                                               |
|--------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Harvest                  | beginning/september - end/september                                                                                                                                                           |
| Fermentation:            | spontaneous with pied de cuve                                                                                                                                                                 |
| Malolactic Fermentation: | yes                                                                                                                                                                                           |
| Fermentation Process     | délestage   1 - 3 x day   Duration: 5 days<br>pump over   1 x day   Duration: 17 days                                                                                                         |
| Maturing                 | 50 %   barrique   225 L   used barrel   19 month(s)   Merlot<br>30 %   barrique   225 L   new barrel   19 month(s)   Merlot<br>20 %   tonneau   500 L   used barrel   19 month(s)   Mourvèdre |
| Bottling                 | May 27, 2026                                                                                                                                                                                  |

## Product Codes

|      |               |
|------|---------------|
| EAN: | 8032130036040 |
|------|---------------|

## Food Pairing

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