



Alicante, IGT Maremma Toscana 2007

Production area: Montecucco, Castel del Piano (GR). Hilly lands at about 300m above sea level.

Vineyard: Rich in clay and of low fertility. Surface: 4000 mq.

Weather conditions: The winter has been mild with little rain, budburst was normal at the beginning of April. There has been a wave of heat at the end of flowering (May 20-27), then finally a few rainfalls and again normal temperatures. Summer had usual high temperatures, with a couple of showers in August that perfectly solved the starting water stress problems, leading to a balanced harvest with high sugar contents.

Grapes: 100% Alicante. Manual harvest, with strong grape selection of the best bunches. Yield: 70 q/ha.

Vinification: Fermentation on the skins for 10 days at controlled temperature (below 28°C) in a 60 hl short and wide stainless steel tank.

Ageing: 14 months in 4 barriques of 225 liters, 1 new and 3 used ones. The frequent rackings softened the rough tannins considerably.

Tasting notes:

Color: Very dark and dense purple red.

Bouquet: A particular and varietal spice, that reminds pepper and cloves. Fruity and inviting.

Taste: Of great impact, rich and plentiful. The tannins dominate the tasting, though allowing the varietal fruit to show through in an attractive way.

Analytical data:

Alcohol:	13.2%
Total acidity:	6.2 g/l
pH:	3.40
Dry extract:	28,1 g/l
Volatile acidity:	0.44 g/l
Total SO ₂ :	79 mg/l
Free SO ₂ :	27 mg/l
Color intensity:	14,7

Serve in wide glasses at 18° C.

Al Mo Me Ca

