



Montepulciano, IGT Maremma Toscana 2008

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: Mild winter with little rain. Cold and rainy spring, with a delay of about 2 weeks. Around June 20 summer explodes, though never reaching exaggerated temperatures. Good conditions all through the harvest.

Grapes: 100% Montepulciano. Manual harvest, with strong grape selection of the best bunches. Yield: 60 q/ha.

Vinification: Fermentation on the skins for 15 days at controlled temperature (below 28°C) in a 37 hl short and wide stainless steel tank.

Ageing: 14 months in 4 barriques of 225 liters, 1 new and 3 used ones.

Tasting notes:

Color: Very intense purple red.

Bouquet: Delicate and important. The oak from the barrels alternates with the typical varietal fruit in an intriguing crescendo.

Taste: Flavorful and elegant. Despite the massive structure the balance is elegant and sophisticated, with a long and manifold aftertaste.

Analytical data:

Alcohol:	13.8%
Total acidity:	6.0 g/l
pH:	3.35
Dry extract:	28.1 g/l
Volatile acidity:	0.63 g/l
Total SO ₂ :	78 mg/l
Free SO ₂ :	16 mg/l
Color intensity:	13.9

Serve in wide glasses at 18° C.

Al Mo Me Ca

