



Alicante, 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% Alicante. Manual harvest, with strong grape selection of the best bunches. Yield: 65 q/ha.

Vinification: Fermentation on the skins for 8 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:	13.4%
Total acidity:	5.4 g/l
pH:	3.38
Dry extract:	28.5 g/l
Volatile acidity:	0.46 g/l
Total SO ₂ :	83 mg/l
Free SO ₂ :	23 mg/l
Color intensity:	12.1

Serve in wide glasses at 18° C.

Al Mo Me Ca

