



Merlot, 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: 6000 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% Merlot. Manual harvest, with strong grape selection of the best bunches. Yield: 57 q/ha.

Vinification: Fermentation on the skins for 12 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.

Tasting notes:

Color: Very dark purple red.

Bouquet: Deeply typical fruit, very inviting. The complexity is even enhanced by the noble spices from the oak.

Taste: An enormous concentration impresses with great elegance, the tannins are mature and are woven into a fat body. All the tasting is dominated by the inviting Merlot varietal fruit.

Analytical data:

Alcohol:	14.1%
Total acidity:	5.8 g/l
pH:	3.43
Dry extract:	29.7 g/l
Volatile acidity:	0.64 g/l
Total SO ₂ :	70 mg/l
Free SO ₂ :	19 mg/l
Color:	12.1

Serve in wide glasses at 18° C.

Al Mo Me Ca

