

# Pepita 2018

## IGT Toscana Rosso



<b>Production area</b>	Maremma, Montenero d'Orcia. Hilly lands at about 300m above sea level. The soil is rich in clay and of low fertility. Spacing: 2,35 x 0,90 m. Surface: 2 ha.
<b>Grapes</b>	Merlot, Cabernet Sauvignon, Montepulciano and Alicante. Manual harvest, with accurate grape selection of the best bunches.
<b>Vinification</b>	Separate fermentation of the 4 varieties in short and wide stainless steel tanks of 37hl, at temperatures below 28°C.
<b>Ageing</b>	12 months in mainly used 225 liter barrels and 500 liters tonneaux. The blend is made one month before bottling.
<b>Color</b>	Intense and young purple red.
<b>Bouquet</b>	The peppery taste of the Alicante and the pyrazines of the Cabernet are dominating, framed in noble spices from the barrels.
<b>Taste</b>	Inviting with the sweetness of the Merlot that is well balanced by the structure of the Montepulciano. The tasty fruit is leading to a long and involving aftertaste.

Serving temperature: 16-18°C

Production vintage 2018 : 7'200 bottles

Bottling date : May 20<sup>th</sup>, 2020