

Pepita 2019

IGT Toscana Rosso



Production area	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.
Grapes	Merlot, Cabernet Sauvignon, Montepulciano and Alicante. Manual harvest, with accurate grape selection of the best bunches.
Vinification	Separate fermentation of the 4 varieties in short and wide stainless steel tanks of 37hl, at temperatures below 28°C.
Ageing	12 months in mainly used 500 liters tonneaux. The blend is made one month before bottling.
Color	Intense and young purple red.
Bouquet	The peppery taste of the Alicante and the pyrazines of the Cabernet are dominating, framed in noble spices from the barrels.
Taste	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 2019 : 6'370 bottles

Bottling date : April 8th, 2021