



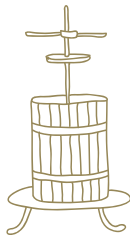
WINEMAKING:



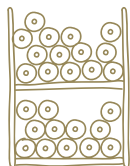
The grapes are hand picked and placed in boxes then further selected by hand on the sorting table.



Maceration lasts for 12 days at a controlled temperature of 25°C.



Frequent pumping over of the must, gentle pressing and further aging in barriques and small oak barrels of between 2,25 - 5 Hl for 12 months.



A further 6 months aging in stainless steel barrels and then another 6 months in the bottle.

BOTTLING: during the waning moons of June and July.

PRODUCTION: 26.000 bottles.



**ROSSO
TOSCANA I.G.T**

THE VINEYARD: “vigneto del mattino”.

BLEND: 25% Cabernet Sauvignon, 25% Merlot, 25% Syrah, 25% Sangiovese.

AGE OF THE VINES: 9-10 years.

ORIENTATION OF THE VINES: east-south/east.

SOIL TYPE: sand (79%), clay (15%) e light loam (6%).

DENSITY OF PLANTING: 5 000 per ha.

HEIGHT ABOVE SEA LEVEL : 335-365 meters above sea level

PER HECTARE YIELD: 50 Hl/Ha.

HOLISTIC AGRICULTURAL PRACTICE.

GRAPEJUICE GROUP

WINE IMPORTER

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