



In the vineyard

Variety: 70% Sangiovese, 15% Sagrantino, 15% Cabernet Sauvignon e Merlot

Farming system: Spurred cordon

Plant density: 5000 stumps/hectare

Yield per hectare: 80 quintals

Harvest period: From mid-September to mid-October, differentiated for the different varieties

Soil: Steeper, medium-textured clay, facing east/south-east

In the winery

Vinification: The grapes are carefully selected and the wines made separately in stainless steel vats where the musts are left for 10/12 days to macerate with their peels, the fermentation occurs naturally with controlled temperatures and the fermentation process is carried out in steel vats, where temperatures are strictly controlled

Maturation: 12 months in Slovenian barrels/French oak barrique, clarification with natural sedimentation by decanting

Refining in bottle: Minimum 4 months

Winemaker's note

Color: Intense ruby- red wine

Perfume: Small red fruits, ripe plums, sweet spices

Taste: With a dark ruby red, nose is remarkable for its intensity and persistence, providing a large aromatic volume marked by oak, by fruity and spicy sensations of cherry and blackberry. It's a wine persuasive, able to express a unique class and elegance

To be served: 16/18°C

Keeping: 6/8 years

