



## 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

