

Terroir Society Wines



Motta Giove 2012 Rosso Di Toscana IGT

CASES: 345

VARIETAL: Ciliegiole

VINEYARD LOCATION: Maremma Toscana/ Borders Maremma Nature Reserve

VINEYARD SIZE: 1 hectare

VINEYARD YIELD: 6000 kg

AGE OF VINES: 40 years

SOIL: sandy

VINEYARD MANAGEMENT: 3 m x 1,5m double Guyot. Hand harvest- the vineyards are organic cultivated without using any kind of synthetic anti-pest or chemical compounds

HARVEST and VINTAGE INFO: Last week of August, by hand. 2012 was a dry and hot vintage, a little bit different from other vintages. It's more of a masculine Ciliegiole vintage; strong fruit, bit higher alcohol and very good balance. Great mouth-feel, it's intense and long.

VINIFICATION: Grapes selected by hand in vineyard, 10 day maceration with pump overs and fermentation under 26°C.

TOTAL ACIDITY: 5,5 gr/lit

TOTAL RS: less than 2 gr/lit

ALC: 13,5%