



### Mixed Varieties

There is a strong predominance of Sangiovese integrated with other varieties such as Canaiolo and Merlot in variable percentages according to the year.



### Vineyards Location

Midsized hill 150-200 mt above sea level



### Soil

Medium textured with layers of loam, volcanic tuff and clay.



### Training System

Simple Guyot



### Density of Planting

4.700 vines per hectare



### Microclimate

Optimum microclimate conditions with significant differences in temperature between day and night, ideal for the development and maintenance of coloring and aromatic substances.



### Wine Production

Not over than 60 hl/ha



### Harvest

By hand in small plastic crates with bunches of grapes selected on the basis of ripeness. The harvest is carried out in the coolest hours of the day in order to preserve the primary characteristics of the grapes.



### Wine Making and Maturations

Gentle pressing with light skin maceration for the extraction of the primary aromas from the grapes. The resulting must is then left cold decanted for 24-48 hours. The wine is then clarified in order to separate all the obtained sediments. Fermentation occurs at low and controlled temperature (15-16°C) in stainless steel vats to better preserve the previously extracted aromas. After the fermentation, the wine is kept maturing on yeast lees for about 1-2 months, then decanted and bottled thereafter. The wine is marketed approximately 4 months after the harvest.



### Tasting Notes

The colour is a bright pink onion skin tone in the glass. On the nose it releases hints of raspberry and wild strawberry, which are combined with light floral nuances. The gustatory texture highlights a pleasantly fruity character which, linked to a perfect balance between freshness and flavor, makes it pleasant to drink and invite you to taste again.



### Recommended Serving Temperature

10-12°C



### Food Pairing

There are many possibilities to pairing, from each fish dishes (raw, seafood, fried, shellfish) to white meats, from mushroom-based first courses to pizza. Also ideal as an aperitif.

