

TOSCANA ROSSO IGT

SUD OVEST

In the quest for simplicity, a wine that reveals its authentic poetry and intensity.



Vineyards and WineCellars
via Ascione 6919, Fraz. Campogialli 52028
Terranuova Bracciolini - Arezzo- Toscana
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PRODUCTION AREA

Valdarno di Sopra, south of the Pratomagno Massif.

LOGO IN BOTTLE



The symbol on the label, the company's logo, depicts in a stylized way the interweaving of cosmic and earthly forces.

FIRST YEAR OF BOTTLING

2018

VINEYARD TREATMENTS

All organic, with maximum commitment to the use of natural substances according to the principle that plants can be cared for and improved by other plants.

IS FARMING CERTIFIED ORGANIC?

Yes

IS WINE CERTIFIED ORGANIC?

Yes

GRAPE VARIETIES

70% Sangiovese, the rest Colorino del Valdarno and Malvasia Nera.

PROVENANCE OF GRAPES

Vigna delle Farfalle, Vigna del Pozzo, Vigna del Pratomagno.

VINEYARDS

Vineyards of various ages trained by spurred cordon/guyot with 220/230 x 0.8/1 m spacing. Medium-textured, siliceous soils with good drainability.

HARVEST

Harvested by hand in small perforated boxes, mid-September.

DESTEMMING AND CRUSHING

Extremely soft without crushing the grapes.

FERMENTATION

Exclusively through spontaneous yeasts, without pied-de-cuve, in masonry tanks filled to no more than 70%.

MACERATION

7-9 days

PRESSING

Extremely soft not exceeding 1 bar with a central diaphragm pneumatic press.

MALOLACTIC FERMENTATION

It takes place spontaneously after alcoholic fermentation within the month of November.

AGEING

Brick and concrete tanks built on site and steel.

ENOLOGICAL ADDITIVES AND SULPHUR LEVEL

No extraneous products are added to the grapes, except for a small amount of sulphur dioxide. Total sulphur dioxide is less than 30 mg/l.

BOTTLING

It is done at the most favourable time through a semi-automatic bottling chain designed for the specific needs of the winery.

TYPE OF BOTTLES

Bordeaux 'med', weight not exceeding 500 grams.

TASTING

It has a ruby red colour with violet hues. The nose immediately reveals fruity aromas of red fruits such as strawberries, cherries, raspberries and blackcurrants, followed by delicate floral notes (such as violets) and herbaceous notes united by a nice freshness. On the palate, the body is medium, with lively acidity. The tannins are soft, but the finish is persistent and continues to develop in the mouth after swallowing. A good balance between fruit, acidity and tannins, making it very versatile in pairings.

RECOMMENDED PAIRINGS

It is a very versatile red wine, it can be paired with 1) light fish such as grilled salmon, raw tuna (as in sushi), trout or cod; 2) white meats, also served with light herb or mushroom based sauces; 3) mushroom dishes such as risotto with mushrooms, pasta with mushrooms or truffle risotto; 4) cheeses especially soft cheeses and goat's cheese; salads and large salads perhaps with nuts; 5) even light dishes such as a simple pasta with tomato sauce, chicken burgers, pizza 6) excellent for vegetarian and vegan cooking.

AGEING POTENTIAL

It can be appreciated immediately and has an ageing potential of at least four years, during which it will evolve into tertiary aromas.

RECOMMENDED SERVING TEMPERATURE

18°- 20° C

NOTES

Please note that the information on the data sheet may vary slightly depending on the specific vintage of the wine.

As of the year 2022 the label has been changed.