

TOSCANA ROSSO IGT

# TÈMPRA

When the intricacies and dynamics of history help shape the identity of wine and the territory.



Vineyards and Wine Cellars  
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

2022

## 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

80% Tempranillo, 20% Sangiovese.

## PROVENANCE OF GRAPES

Vigna dell'Usignolo

## VINEYARDS

Vineyard trained with the alberello system. Medium-textured, siliceous soil with good drainability.

## HARVEST

Manual harvesting in small perforated boxes, last ten days of August/early September.

## DESTEMMING AND CRUSHING

Extremely soft without crushing the grapes.

## FERMENTATION

Exclusively through spontaneous yeasts, without pied-de-cuve, in steel tanks.

## MACERATION

10 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

French oak barriques and steel.

## OENOLOGICAL 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 an intense, deep ruby red colour, with good complexity on the nose, particularly notes of ripe fruit such as black cherries, plums, and strawberries, mixed with hints of spices, tobacco, with a delicate nuance of leather and balsamic and floral undertones of wild roses. The taste is elegant, medium-bodied, with silky tannins. On first tasting it does not seem particularly intense, but on second tasting it reveals a beautiful full and enveloping complexity.

## RECOMMENDED PAIRINGS

The wine's versatility and complexity make it suitable for a wide range of dishes and occasions. We can pair it with: 1) roasted or grilled red meats: in particular red meats such as beef fillet, chops, lamb or wild boar; 2) also interesting with white meats such as hare or duck; semi-matured and sliced cheeses (their saltiness and complexity marry well with the wine; 3) mushroom dishes such as risottos or tagliatelle, the earthy notes of the wine harmonise well with the flavours of the mushrooms; 4) with lighter dishes, consider a salad perhaps with walnuts and goat cheese and much more.

## AGEING POTENTIAL

It can be appreciated right away, but it has potential for ageing (which cannot yet be quantified due to lack of data), during which it will be further enriched in complexity and structure.

## 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.