

GUIDES 2016

VITAE – AIS: 3/4

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PRODUCTION AREA	Tuscany Maremma - Civitella Paganico Fraz. Civitella M.ma (GR) Italy
SOIL	loam, rich of skeleton
ALTITUDE	270m a.s.l.
AGE OF VINES	5 years
PRODUCTIVE SURFACE	1 hectare (2.5 acres)
TRAINING SYSTEM	Guyot
PLANTING DENSITY	5,000 vines per hectare (2.5m X 0.8m; 98in X 31.5in)
PRODUCTION PER HECTARE	3,500kg
DATE OF HARVEST	7 September 2011
HARVESTING METHOD	manual harvesting, in 15kg boxes

VINIFICATION

fermentation is carried out in stainless steel tanks; polyphenolic extraction is achieved through numerous "pumping-over"; post-fermentation maceration of about 18 days and malolactic fermentation in stainless steel

REFINEMENT

approximately 20 months in aged oak barriques

ALCOHOL CONTENT

14% vol

ACIDITY

6.56g/l

RESIDUAL SUGAR

1.0g/l

PRODUCTION

2,000 bottles

TASTING NOTES

COLOR

intense dark red with evident violet hues

ODOR

intense and complex; ripe fruit in alcohol with herbal notes typical of Pugnitello grape; well balanced hints of wood

TASTE

strong warm sensation accompanied by a marked acidity; quite tannic, transmits a pleasant sensation of dryness; good persistence

PAIRINGS

red meats, especially stews and wild game; well aged cheeses

SERVING TEMPERATURE

18°C (64.5°F)

AGEING POTENTIAL

10 years