



<b>PRODUCTION AREA</b>	Tuscany Maremma - Civitella Paganico Fraz. Civitella M.ma (GR) Italy
<b>SOIL</b>	loam, rich of skeleton
<b>ALTITUDE</b>	270m a.s.l.
<b>AGE OF VINES</b>	7 years
<b>VINIFICATION/REFINEMENT</b>	Tondaia 2011 is a blend of 70% Pugnitello and 30% Sangiovese; the grapes were fermented separately in stainless steel tanks; the wines were blended a few months after racking and then aged for 20 months in oak tuscan barrels
<b>ALCOHOL CONTENT</b>	14% vol
<b>ACIDITY</b>	6.57g/l
<b>RESIDUAL SUGAR</b>	0.8g/l
<b>PRODUCTION</b>	2,700 bottles
<b>TASTING NOTES</b>	
<b>COLOR</b>	dark red
<b>ODOR</b>	complex, rich of tertiary aromas; pleasant hints of wood
<b>TASTE</b>	warm and wrapping sensation; well balanced tannins and good persistency
<b>PAIRINGS</b>	red meats, wild game, aged cheeses
<b>SERVING TEMPERATURE</b>	18°C (64.5°F)
<b>AGEING POTENTIAL</b>	10 years