



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	4 years
PRODUCTIVE SURFACE	3 hectares (7.41 acres)
TRAINING SYSTEM	spur pruned cordon
PLANTING DENSITY	5,000 vines per hectare (2.5m X 0.8m; 98in X 31.5in)
PRODUCTION PER HECTARE	about 5,000kg
DATE OF HARVEST	end of September
HARVESTING METHOD	manual harvesting, in 15kg boxes

VINIFICATION

fermentation is achieved spontaneously without adding additional yeast, in stainless steel tanks; polyphenolic extraction is achieved through numerous "pumping-over"; short post-fermentation maceration followed by transfer into aged oak barrels for malolactic fermentation

REFINEMENT

approximately 14 months in oak barriques

ALCOHOL CONTENT

13.5% vol

ACIDITY

4.7g/l

RESIDUAL SUGAR

2.2g/l

PRODUCTION

6,000 bottles

TASTING NOTES

COLOR

garnet-red

ODOR

intense bouquet, fruity with fresh red fruit notes, with hints of wood, vanilla and delicate spices

TASTE

persistent with an excellent balance between acidity and alcohol; tannins are well rounded and not overly aggressive; the finish is savory with a hint of minerality

PAIRINGS

red meats including steaks, stews and/or wild game; medium and well aged cheeses

SERVING TEMPERATURE

18°C (64.5°F)

AGEING POTENTIAL

7/8 years