

GUIDES 2015

L'ESPRESSO: 16/20



VITAE – AIS: 3/4



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

6 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

1 October 2010

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 15 days

REFINEMENT

approximately 14 months in aged oak french barrels

ALCOHOL CONTENT

13.5% vol

ACIDITY

5.2g/l

RESIDUAL SUGAR

0.5g/l

PRODUCTION

8,000 bottles

TASTING NOTES

COLOR

brilliant ruby red

ODOR

marked and intense notes of red fresh fruits, unusual for a conventional Sangiovese; gently woody and spicy, with hints of vanilla and pepper

TASTE

warm, moderately persistent with a balanced acidity; good structure in harmony with an elegant tannin; tasty on final

PAIRINGS

Wild game, red meat, medium and aged chesees

SERVING TEMPERATURE

18°C (64.5°F)

AGEING POTENTIAL

7/8 years