

GUIDES 2016

VITAE – AIS: 3/4

ttt



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

7 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 6,500kg

DATE OF HARVEST

9 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 15 days

REFINEMENT

50% of the mass in aged barriques for about 14 months, the other 50% in stainless steel tank

ALCOHOL CONTENT

13.5% vol

ACIDITY

5.6g/l

RESIDUAL SUGAR

0.9g/l

PRODUCTION

8,000 bottles

TASTING NOTES

COLOR

brilliant ruby red

ODOR

marked and intense notes of red ripe fruits; 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

red meats, especially steaks; medium aged cheeses

SERVING TEMPERATURE

18°C (64.5°F)

AGEING POTENTIAL

7/8 years