



<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>	8 years
<b>PRODUCTIVE SURFACE</b>	3 hectares (7.41 acres)
<b>TRAINING SYSTEM</b>	spur pruned cordon
<b>PLANTING DENSITY</b>	5,000 vines per hectare (2.5m X 0.8m; 98in X 31.5in)
<b>PRODUCTION PER HECTARE</b>	about 7,000kg
<b>DATE OF HARVEST</b>	2 October 2012
<b>HARVESTING METHOD</b>	manual harvesting, in 15kg boxes
<b>VINIFICATION</b>	alcoholic fermentation in steel and extraction of polyphenolic component aided by multiple pumping over; post-fermentation maceration of 18 days; malolactic fermentation in steel
<b>REFINEMENT</b>	half of the mass was aged in used barrels (barriques) for about 14 months, the remaining part in steel tanks
<b>ALCOHOL CONTENT</b>	13.5% vol
<b>ACIDITY</b>	5.6g/l
<b>RESIDUAL SUGAR</b>	0.6g/l
<b>PRODUCTION</b>	7,000 bottles
<b>TASTING NOTES</b>	
<b>COLOR</b>	garnet red
<b>ODOR</b>	intense, quite complex, fine, fruity bouquet of ripe fruit, spicy black pepper, with woody hints
<b>TASTE</b>	silky and warm, savory on the final, with a discreet freshness; intense and balanced, with a good persistence
<b>PAIRINGS</b>	starters and cold cuts; medium-aged cheeses; grilled and stewed red meats
<b>SERVING TEMPERATURE</b>	18°C (64.5°F)
<b>AGEING POTENTIAL</b>	7/8 years