

FONTENOVA

Title: IGT Toscana

Variety: 70% sangiovese, 30% cilieggiolo

TASTING NOTES

Color: red purple reflections which tends to darken with age.

Perfumes: intense and pleasing to the maturity of the fruit goes to a spice evolved; scents throughout complex but extremely elegant.

Taste: warm, enveloping, with well-integrated tannins; excellent taste-olfactory.

SUGGESTIONS

Succulent and tasty dishes like game, Florentine or blood fillet, seasoned cheese.

CHARACTERISTICS OF THE TERRITORY OF PRODUCTION

Area (ha): 4 has

Altitude: 320-350 s.l.m.

Exposure: sud-sud/ovest

Soil type: sandy soil average of volcanic origin

Density plants: 5,000 strains to have

System: Cordon

Average age of the vineyard: 10 years

VINIFICATION AND AGING

Yield to have: to have 60 q.li

Historical harvest End September-early October

Conducting harvest Manual cassette drilled

Pressing: soft

Containers fermentation: steel

Fermentation temperature: 28 ° C

Duration of fermentation :4-5-day

Time maceration on the skins: 8-10 days

Malolactic fermentation: partly done in barrels

Containers aging: new barrels in the first step.

Duration aging :15-18 months

Bottling: month of May

Bottle age: 6 months