



## Toscana IGT

IGT Toscana is intense ruby red in colour. Its bouquet is composed by scents of mature cherry, blueberry and sweet spices. At the palate is fruity and velvety with polished and rounded tannins.

Perfect with and hard cheeses.

SOIL COMPOSITION: silty-clay, medium presence of stones

VINEYARD ALTITUDE: m. 300 a.s.l

GRAPE PRODUCTION: 60 quintals per hectare

PLANTING DENSITY: 4000-4500 vines per hectare

GROWING SYSTEM: Guyot

GRAPES: Sangiovese, Cabernet Sauvignon, Merlot

HARVEST: early October

VINIFICATION: long maceration on the marc for 20 days with intense pumping over.

Controlled temperature below 30°

AGEING: 8 - 12 months in French barriques hl 3  
6 months in bottle