



POLIZIANO

MANDRONE DI LOHSA MAREMMA TOSCANA CABERNET

DENOMINAZIONE DI ORIGINE CONTROLLATA

Powerful and elegant at the same time, soft but structured, Mandrone di Lohsa is a wine obtained mainly from Cabernet Sauvignon, but with small yet decisive additions of Petit Verdot and Carignano. These varieties are essential to give the Mandrone its distinctly Mediterranean character of sun and spice which makes it unique and recognizable.



CLASSIFICATION:

Maremma Toscana Cabernet – Doc

FIRST YEAR OF PRODUCTION:

2001

N. BOTTLES PRODUCED ON AVERAGE:

About 15,000 bottles

VARIETY:

85% Cabernet Sauvignon, 15% Petit Verdot e Carignano

VINEYARD AREA:

9 ha

ALTITUDE:

100 m.s.l.m.

EXPOSURE:

South / south - west

TYPE OF SOIL:

Slopes, with a very rich presence of stones (marl and sandstone)

PLANT DENSITY:

6,000 plants per hectare

HARVEST METHOD::

Manual in crates with a secondary selection also by hand

VINIFICATION:

Fermentation and maceration take place in conical stainless steel vats for a period of 20-25 days

AGING:

The wine is aged for 18 months in new barriques of French oak

AGING POTENTIAL:

Over 15 years