



## FSM (FEDERICO SECONDO MATTA)

IGT TOSCANA

**Classification:** IGT TOSCANA

**Production Area:** Castello Vicchiomaggio, Greve in Chianti

**Grape Varieties:** Merlot

**Vinyard Information:**

Heavy soil with 30% clay. Abundant stones made up of Galestro a stratified lime stone and the harder Alberese, both typical to the area. Altitude 255-265 m. 5,000 vines per ha. Single Guyot pruning.

Yields: 20 hl of wine per ha.

**Vinification & Maturation:**

**Vinification:** Alcoholic fermentation in steel vats with about 30 days of skin contact. Malolactic fermentation in oak barrel.

**Maturation:** French barriques for 16 months. One year in bottle before leaving our cellar.

**Description:** FSM (Federico Secondo Matta) is a 100% Merlot wine from a steep south-east facing plot of our estate. It is a very refined wine, that represents the best expression of Merlot in the terroir of Vicchiomaggio.

**Tasting Notes:** Incredibly dark colour with blue-black shades. Very rich and changing nose. Mainly fruity with concentrated raspberry syrup and black cherry, then layers and layers of tertiary aromas like cedar, chocolate, herbs, graphite, underwood. It has full body and intense flavours. Tannins are ripe and delicate. It stays with you for long with a refreshing and balsamic finish.

**Food Pairings:** Tasty main courses like truffle fillet or orange duck.

