



Typical Geographical Indication

Production ad Ha Q.li 60

Surface of the vineyards: Ha 1,5

Grapes: Merlot 85% - Sangiovese 15%

Harvest Method: manual

Vinification: long maceration in stainless steel tanks, and refinement in French oak barrels.

Refinement in bottles: 4-6 months

Volume: 13,50 %

Characteristics: an intense, complex, structured red wine, obtained from merlot grapes carefully selected and a small quantity of Sangiovese. A long maceration, followed by a refinement in French oak barrels for eight months. A wide scent, rich of red ripe fruit notes and with pleasant spicy hints.

Adry, full, elegant and consistent taste. At the time of bottling, the wine suffers a very light filtration to maintain unchanged its organoleptic characteristics. In the bottles there could be natural sediments, which are not an indication of flaw but of quality.

Serving suggestions: barbecued red meats, game, roasts and well-seasoned cheeses.

Suggested serving temperature: 18°

Aging potential in bottle: 6 years

Bottles Produced on average: 3.000

