

Genuino

Appellation: IGT Toscana Rosso

Grape varieties: Sangiovese 80%, Merlot 20%



THE VINEYARD

Altitude: 247m a.s.l

Sun Exposure: North West-South East

Terrain: Pliocene clay with 40% clay fraction, alkaline pH rich in salts and minerals.

Growth system: spurred cordon

VINIFICATION AND AGEING

Harvest: hand-made in small boxes with grape selection upon cutting.

Fermentation and maceration: in stainless steel vats at controlled temperature.

Malolactic fermentation: naturally processed.

Ageing: 10 months in stainless steel vats.

Prizes and awards

Vintage 2013

