

Giusto alle Balze

Appellation: IGT Toscana Rosso

Grape varieties: Merlot



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

VINIFICAZIONE E AFFINAMENTO

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

Fermentation and maceration: around 25 days in stainless steel vats at controlled temperature.

Malolactic fermentation: naturally processed.

Ageing: 12 months in French oak tonneaux, then additional 6 months in stainless steel vats.

Prizes and awards

Vintage 2012



Vintage 2010



Vintage 2014



Vintage 2007



Vintage 2013

