

Marcampo

Appellation: IGT Toscana Rosso

Grape varieties: Sangiovese 50%, Merlot 50%



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 grapes selection upon cutting.

Fermentation and maceration: about 15 days in stainless steel vats at controlled temperature.

Malolactic fermentation: naturally processed.

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