

# PIETRAFORTE ROSSO IGT TOSCANA



<b>Blend</b>	Merlot 40% - Cabernet Sauvignon 40% - Sangiovese 20%
<b>Altitude</b>	250 - 350 mt a.s.l.
<b>Exposure</b>	South-West
<b>Soil</b>	Medium texture, Alberese based, stony slightly clayey
<b>Pruning system</b>	Spurred cordon
<b>Density</b>	5000 plants/ha
<b>Age of vineyard</b>	10 - 20 years old
<b>Crop Yield/ha</b>	6,0 t.
<b>Harvest</b>	Merlot first days of September, Sangiovese and Cabernet first days of October, by hand
<b>Alcool</b>	14,5%
<b>Vinification</b>	Alcoholic fermentation and maceration are made in glass-lined concrete tanks for 30 days at a controlled temperature 28°C - 30°C. Malolactic fermentation starts spontaneously between November and December.
<b>Barrel Ageing</b>	Medium toasted French oak barriques and tonneaux for 12 months
<b>Bottle Ageing</b>	6 months at least
<b>Wine profile</b>	Limpid, intense deep ruby red with purple straw. Complex aroma, fruity, cherry confiture, blackcurrant, tomatoes leaf, spicy with vanilla and coffee notes. Full body, warm, smooth, persistent, elegant.
<b>Best combined with</b>	Venison, barbecued meat. Meditation
<b>Temperature of service</b>	18°C
<b>Annual production</b>	2.000 bottles

