

# Suggestione Rosso

## IGT COSTA TOSCANA ROSSO

NAME:	Vermentino Costa Toscana IGT
AREA OF PRODUCTION:	Massa Marittima (GR) - Maremma Toscana
SOIL TYPE:	Clayey very rich in gypsum skeleton and various micro-elements. Equipped with perfect natural drainage and an accentuated slope
GRAPE VARIETIES:	Sangiovese with a small addition of red grapes autochthonous vines (Alicante and Cabernet Sauvignon)
ALTITUDE:	285 mt Above Sea Level
EXPOSURE:	South – South East
SYSTEM OF TRAINING:	Spurred Cordon
PLANT DENSITY:	5200 vines per hectare
YIELD PER HECTARE:	85 quintals
GRAPE HARVEST:	Mid September with slight over-ripening of part of the total load of grapes on the plants.
VINIFICATION:	About 14 days with frequent pumping and wetting, with at least 2 delestages in the course of the whole fermentation process

MALOLACTIC FERMENTATION:	Completely carried out in stainless steel
REFINING:	About 6-8 months after racking in stainless steel on own yeasts and fine lees (sur lies)
COLOUR:	Ruby red with bright violet reflections
AROMA:	Rich, broad and fragrant bouquet of red fruits and spices with characteristic floral scents
FLAVOUR:	Fresh and crunchy, tonic as a gustatory structure. On the palate it is harmonious and vinous with soft and enveloping tannins
ABV:	13,5% Vol.
SERVING TEMPERATURE:	Recommended at 14-16
PAIRINGS:	Gastronomic wine to combine with succulent dishes as well as typical cured meats and tasty cheeses
ANNUAL PRODUCTION:	About 10.000 bottles

