

# Sotto la Quercia

## IGT COSTA TOSCANA MERLOT

NAME:	Costa Toscana Merlot IGT
AREA OF PRODUCTION:	Massa Marittima (Grosseto) 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:	100% Merlot
ALTITUDE:	325 mt Above Sea Level
EXPOSURE:	South – South East
SYSTEM OF TRAINING:	Spurred Cordon
PLANT DENSITY:	5200 vines per hectare
YIELD PER HECTARE:	70 quintals
GRAPE HARVEST:	Early September with slight over-ripening of 50% of the total load of grapes on the plants
VINIFICATION:	About 18 days with frequent pumping and wetting, with at least 3 delestages in the course of the whole fermentation process
MALOLACTIC FERMENTATION:	Completely carried out in stainless steel before transferring into barriques

REFINING:	12 months in new French Oak Barriques as well as Balcanic Oak Barriques of second and third passage
COLOUR:	Ruby red with dark violet reflections
AROMA:	Rich, broad ,fragrant and complex bouquet of red fruits and marmalade with characteristic balsamic and sweet spices scents
FLAVOUR:	It is the soul wine of Sode di Sant'Angelo as it best expresses the character and personality of the “terroir” of the metalliferous hills, being elegant and at the same time hematic and glyceric. Equipped with remarkable structure and softness thanks to the slow and natural process of “elevage” inside the precious wood of the barriques
ABV:	15% Vol.
SERVING TEMPERATURE:	Recommended at 16-18 Degrees C.
PAIRINGS:	Gastronomic wine to combine with succulent dishes as well as extraordinary for meditation
ANNUAL PRODUCTION:	About 3.500 bottles

