

Dautore 2020

IGT TOSCANA

NAME:	Igt Toscana Rosso
AREA OF PRODUCTION:	Massa Marittima (Grosseto) Tuscany
SOIL TYPE:	Metalliferous, clayey and chalky, rich in trace elements
GRAPE VARIETIES:	Sangiovese, merlot & alicante in different proportions from year to year
ALTITUDE:	250 mt Above Sea Level
EXPOSURE:	South – South East
SYSTEM OF TRAINING:	Spurred Cordon
PLANT DENSITY:	5200 vines per hectare
YIELD PER HECTARE:	50 quintals
GRAPE HARVEST:	First half of september
VINIFICATION:	In steel vats for 10 days at a controlled temperature

MALOLACTIC FERMENTATION:	Carried out
REFINING:	Months in french & bulgarian barriques
COLOUR:	Intense ruby red
AROMA:	Fruity, blackberry and blueberry with remarkable hints of vanilla
FLAVOUR:	Great structure and persistent taste with evolution in tobacco spiciness, chocolate and coffee
ABV:	15% Vol.
SERVING TEMPERATURE:	Recommended at 18 Degrees C.
PAIRINGS:	A meditation wine; pairs with tasty cheeses , cold cuts and important roast meats
ANNUAL PRODUCTION:	About 3.300 bottles

