

Suggestione Rosso 2019

IGT COSTA TOSCANA ROSSO

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| 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 |

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| 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 |

