

TASTING NOTES

Intense ruby red color with aromas of cherries and raspberries. Mature, ripe red fruits are robust and balanced on the palate with silky and soft tannins on the finish.





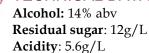
VINEYARD & PRODUCTION INFO

Vineyard location: Tuscany, Italy Soil composition: sandy, clayey and calcareous soil Vine training method: traditional Elevation: 400-600 meters Average vine age: 20 years Production: max 16 tons per hectare

WINEMAKING & AGING

Varietal composition: 90% Sangiovese and 10% Merlot Fermentation container: stainless steel tanks Maceration technique: traditional maceration Type of aging container: oak barrels Length of aging: within 6 and 12 months

TECHNICAL DATA



PRODUCER PROFILE

Winemaker: Piergiorgio Castellani Total acreage of vines: 500 Winery production: 25 million bottles per year Region: Tuscany

REVIEWS

91 pts BTI - 2022 vintage

5000 PAIRINGS

Delicious with pasta dishes in rich sauces, matured cheeses and grilled red meats.



