



# TOSCANA ROSSO

## INDICAZIONE GEOGRAFICA TIPICA



PRODUCTION AREA:  
Cervignano di Montepulciano

VARIETIES:  
Sangiovese 85%, Merlot e Canaiolo 15%

ALCOHOL BY VOLUME:  
13,5%

ALTITUDE:  
250-300 m. m. a.s.l.

EXPOSURE:  
South, North-west

CULTIVATION METHOD:  
Spurred Cordon

ORIGIN OF GRAPES:  
From most productive and young vineyards and from medium consistency soils.

VINEYARD PLANTATION DENSITY:  
3500 stumps per HA.

PRODUCTION PER HA:  
9 tons of grapes.

VINIFICATION AND AGING:  
Alcoholic fermentation and skin contact maceration into concrete tanks, for maximum 7/10 days controlled temperature not exceeding 25°C.  
Malolactic fermentation into steel tanks followed by ageing in steel and bottles for 2 months.

HOW TO SERVE:  
Best served temperature between 16-18° C.  
Pairing wine for the whole meal. Perfect with tuscan cold cuts meats, great also with sophisticated dishes and even with medium-aged cheeses.