

Rosso I.G.T. Toscana



Grapevine

70 % Prugnolo Gentile
(clone Sangiovese)
15 % Merlot
15 % Canaiolo Nero

Altitude of vineyards

300-400 m above sea level

Exposition of vineyards

Various

Terrain

Medium consistency layered, sandy,
tuffaceous and clayey

Plant density

4,500 plants per hectare

Wine production per Hectare

65 Hl / Ha

Alcoholic content

12,50 % Vol.

Wine-making

The "Antico Colle" red wine I.G.T. is made with a mixture of Sangiovese, Merlot and Canaiolo Nero grapes.

The harvest normally takes place at the end of September.

The alcoholic fermentation takes place in stainless steel vats at a controlled temperature (no higher than 30 C°), the grapes are crushed and the must re-passed over the grape dregs. The fermentation and maceration process takes between 14- 16 days. Following on from the maceration of the grape skins the wine is drawn off from the vats with a light pressing of the remaining skins and seeds.

Notes on tasting

To be accompanied by first courses, roasts, cold meats and cheese.

