Rosso I.G.T. Toscano

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(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.



TOSCANA INDICAZIONE GEOGRAFICA TIPICA ROSSO

ANTICO COLLE 22 - 500

Az. Ag. Antico colle di Andrea Frangiosa

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