



**Grape varietals:** Merlot and Cabernet -Sauvignon

**ABV:** 14,5 %

**PRODUCTION INFO:**

**Soil type:** clayey-sandy, medium presence of structure, good permeability

**Exposure:** south-west, dip 10-15%

**Altitude:** 300 meters a.s.l.

**Planting density:** 4.166 plants/ha

**Training system:** cordon-trained and spur-pruned

**Vinification technique:** alcoholic fermentation with maceration of vinasse for 8-10 days. Controlled temperature at 28-30 °C. Cold drawing off

**Wood ageing:** in barriques 225 liters for 12 months

**Bottle ageing:** 12 months

**TASTING NOTES:**

**Colour:** intense-red, with marked violet hues

**Aromas:** intense and persistent with a round wood fragrance, alcoholic and vanilla flavoured. Strong bouquet of berry, black cherry and other sweet red fruits.

**Flavour:** Tasteful and full-bodied, well-structured, tannic but well balanced, with an excellent aftertaste.

INNOCENTI  
di Gianni e Massimo  
Innocenti

[www.innocentivini.com](http://www.innocentivini.com)

