



IGT TOSCANA ROSSO SUSSURRO DEL VIGNAIOLO

GRAPES: 85% MERLOT 15% SANGIOVESE

TRAINING SYSTEM: SPUR CORDON

PLANTAGE: 220X0.80 (5500 STEMS / HA)

AVERAGE PRODUCTION PER PLANT: 1 KG

MAXIMUM YIELD: 80 QL / HA, MAXIMUM YIELD IN WINE 70%

SOIL: STONY, MEDIUM MIXED WITH A PREVALENCE OF CLAY, RICH IN SCHELETRO

VINIFICATION: THE FERMENTATION TAKES PLACE IN STAINLESS STEEL TANKS WITH TEMPERATURE CONTROL AND CONTACT WITH THE SKINS FOR 15-20 DAYS WITH CONTINUOUS FOLLATURE.

AFTER FERMENTATION IT IS PUT INTO NEW BARRIQUES (225 LITERS) FOR HALF THE TIME AND THEN IN SECOND PASSAGE BARRIQUES FOR THE OTHER HALF, ABOUT 12 MONTHS ALTOGETHER, AND AFTER IT REMAINS IN THE BOTTLE FOR TWO YEARS OF REFINEMENT

ANNUAL PRODUCTION: ABOUT 3200 BOTTLES OF 750 ML, 1.5 L



ORGANOLEPTIC CHARACTERISTICS

COLOR: DARK RUBY RED WITH A FRUITY SCENT AND NOTES OF HUMOUS AND UNDERWOOD

TASTE: SOFT AND ENVELOPING, WELL-STRUCTURED, BALANCED ACIDITY, WITH SMOOTH AND WELL-ROUNDED TANNINS

PRODUCER'S ADVICE: WE RECOMMEND IT WITH MATURE CHEESES AND SALAMI, GRILLED MEATS AND WILD GAME

SERVING TEMPERATURE: 18/20°