PIEVASCIATA
ROSSO TOSCANA 2016

Denomination: IGT Toscana
Production area: Pievasciata, Castelnuovo Berardenga

Grapes variety: Cabernet Sauvignon 60%, Cabernet Franc 15%, Merlot 15%, Sangiovese 10%
Height: 250/390 metri a.s.l.
Type of soil: Limestone and clay with presence of galestro and alberese
Plant density: 5,000 vines per hectare
Training system: Spurred cordon, Guyot

Harvest: Third decade of September, grapes from Val di Picciola, Lapina, and Mordese vineyards.

Vinification: Alcoholic fermentation and maceration in stainless steel tanks for 7-10 days under controlled temperature; malolactic fermentation in French oak barriques.

Aging: In barriques for 8-10 months approximately
Bottle aging: 4-6 months

Tasting notes: Deep ruby red color, with violet nuances. Scents of dark fruit, pleasant balsamic fragrances and spicly notes. Rich and full mouthfeel.

Alcohol content: 13.50 %