

PIETRAFORTE ROSSO IGP TOSCANA 2016



Blend	Merlot 40% - Cabernet Sauvignon 40% - Sangiovese 20%
Altitude	250 - 350 mt a.s.l.
Exposure	South-West
Soil	Medium texture, Alberese based, stony slightly clayey
Pruning system	Spurred cordon
Density	5000 plants/ha
Age of vineyard	10 - 20 years old
Crop Yeld/ha	6,0 t.
Harvest	Merlot first days of September, Sangiovese and Cabernet first days of October, by hand
Alcool	14,5%
Vinification	Alcoholic fermentation and maceration are made in glass-lined concrete tanks for 30 days at a controlled temperature 28°C - 30°C. Malolactic fermentation starts spontaneously between November and December.
Barrel Ageing	Medium toasted French oak barriques and tonneaux for 12 months
Bottle Ageing	6 months at least
Wine profile	Limpid, intense deep ruby red with purple straw. Complex aroma, fruity, cherry confiture, blackcurrant, tomatoes leaf, spicy with vanilla and coffee notes. Full body, warm, smooth, persistant, elegant.
Best combined with	Venison, barbecued meat. Meditation
Temperature of service	18°C
Annual production	3.000 bottles

1 MIGLIORI VINI ITALIANI
Luca Maroni

93 points



93 points

IVINI DI
VERONELLI

91 points

falstaff

89 points



88 points

