

TECHNICAL SHEET

I.G.T.TOSCANA MERLOT



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| GRAPE : | 100% Sangiovese |
| SOIL : | Galestro made of argillaceous state |
| ALTITUDE : | 500 meters a.s.l. |
| TRAINING SYSTEM : | Guyot and Spurred Cordon |
| VINIFICATION : | <p>Grapes are manually harvested in small cases.</p> <p>Fermentation take place at 26-28 degrees celsius in truncated-cone wooden barrels.</p> <p>Maceration lasts for about a month</p> <p>After racking the wine is aged for 24 months in 228 lt barriques.</p> <p>After bottling we further age the wine for 3 months before release</p> |

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