



ALTHEA ROSSO TOSCANA I.G.T.

Our vineyards grow on calcareous and clayey fields. There is a strong presence of white shells, which show that in past there was the sea in this place. Winters are not too cold, the Summers rarely exceed high temperatures. These climate condition, with the temperature variations between night and day and the influence of the Mediterranean Sea, allow us to produce perfumed, intense, complex and very fine wines. These wines are able to keep freshness and minerality during aging.

ALTIMETRY: 90 m

AREA: 4,5 ha

ASPECT: Sud-Ovest

SOIL' S CHARACTERISTIC: Calcareous and clayey, with the presence of white shells

PLANT' S DENSITY: 5000 plants for hectare

BREEDING: Guyot

VINEYARD' S AGE: 20 years old

VARIETY: Sangiovese-Merlot

HARVEST TIME: First part of September

HARVEST TYPE: Manual

FERMENTATION: In stainless steel drums with controlled temperatures

MATURING: 3 months in bottle

ALCOHOL: 13,5%

Our vineyards grow without use of herbicide

TASTING NOTES:

The wine is ruby red, with a fresh, fruity and floral fragrance. The smell reminds intense balsamic and spicy notes. The taste amazes for the freshness of the fruit and for its elegant polyphenolic structure. Once again it reminds the spicy notes of fruit. The Sangiovese-Merlot version shows the personality of this wine and its territories. It is balanced and powewrfull.

