

PIERO ROSSO

IGT TOSCANA

SANGIOVESE 100% | 2000 bt.



VINEYARD | SHEET 8 PART. 32

ALTITUDE 350 slm.

SOIL: chalky marl with a rich texture

PLANTS PER HECTARE: 5000

GUYOT CULTIVATION

HARVEST

First half of October, grapes manually harvested and selected from the young vines. Delivered to the cellar in boxes.

VINIFICATION AND AGING

Fermentation with indigenous yeasts and maceration on the skins for 10-15 days at 25°C.

Malolactic fermentation in steel.

Aging in steel for 8 months, then 3 months in bottle.

SERVICE TEMPERATURE: 18° C

ALCOOL: 13,5 Vol

TOTAL ACIDITY: 5,1 g/l

RESIDUAL SUGAR: <1 g/l

FREE SULFUR: 16 mg/L

TOTAL SULFUR: 41 mg/L

*vintage 2017

