

PREZIOSATERRA



DENOMINATION

Rosso Toscana IGT

GRAPES

Sangiovese and Syrah

YIELD

60 q/ha

GROWING AREA

The vineyards lie in the Manzano area at an elevation of 280 metres, in Cortona, Tuscany.

TRAINING SYSTEM

Spurred cordon, at planting densities ranging from 4- to 5,000 vines per hectare. Quality-selection of buds and cluster-thinning.

HARVEST PERIOD

The Syrah grapes are hand-harvested generally in early September, and the Sangiovese in late September.

VINIFICATION

After the traditional hand-harvesting, with each grape variety kept separate, the berries macerate for 18 days. The must begins fermenting at 20°C and reaches 27°C at pressing-off; malolactic follows in stainless steel.

MATURATION

Six months in once- and twice-used French-oak barrels and larger casks, followed by bottle-ageing.

SENSORY PROFILE

Appears an intense ruby red. The bouquet releases fragrances of ripe fruit, with dried plum and cherry backed by hints of spice. Well-rounded and smooth on the palate, it exhibits superb depth and weight, and a delicious, full-flavoured finish.

SERVING SUGGESTIONS

The wine's richness and supple tannins make it a fine partner to roasts and grilled meat and game, as well as aged cheeses.

SERVING TEMPERATURE

18° C