

VINO ROSSO IGT COLLI DELLA TOSCANA CENTRALE

GIULIA

THE WINE

Harvest

RIPENING CONTROL AND SELECTION OF THE BEST GRAPES, HAND PICKING IN SMALL BASKETS, RAPID DELIVERY TO THE WINERY FOR FURTHER SELECTION OF THE BUNCHES ON THE SORTING BELT

Vinification

SOFT CRUSHING, TEMPERATURE-CONTROLLED ALCOHOLIC FERMENTATION WITH FREQUENT PUMPING OVER, MEDIUM MACERATION ON SKINS, REPEATED TASTING AND CHEMICAL ANALYSIS TO DETERMINE THE OPTIMAL TIME FOR RACKING

Aging

PNEUMATIC AND SOFT PRESSING OF THE GRAPES, TEMPERATURE-CONTROLLED ALCOHOLIC FERMENTATION WITH FREQUENT PUMPING OVER, MEDIUM MACERATION ON SKINS, REPEATED TASTING AND CHEMICAL ANALYSIS TO DETERMINE THE OPTIMAL TIME FOR RACKING

Average alcohol content

14,50 % VOL



THE TERROIR

Production area

MONTALCINO

Grape variety

50% SYRAH, 25% CABERNET-SAUVIGNON, 20% MERLOT E 5% PETIT VERDOT

Training method

SPURRED CORDON

