

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

