



Fattoria Valacchi

VALICAIA

Type: red wine

Grape variety: 40% Sangiovese; 30% Cabernet Sauvignon; 30% Merlot

Designation: IGT Toscana

Area of production: Mercatale Val di Pesa - San Casciano Val di Pesa - Florence

Soil composition: Clayey and well drained soil thanks to the presence of layered rocks of sedimentary origin.

Yield per hectare: Sangiovese 50 quintals/Ha; Cabernet Sauvignon 40 quintals /Ha; Merlot 40 quintals /Ha.

Vineyard altitude: 300 m above sea level

Training system: Cordone speronato orizzontale (horizontal spurred cordon)

Vines density: 4.500 plants

Harvest period: end of September/early October

Vinification: Grape destemming and soft pressing, followed by 12-day maceration with the skins at 25/28° C, alcoholic fermentation in concrete vats; ageing in French oak barrels (225-l barriques) for 12 months.

Fermentation vats: Vitrifi ed concrete.

Ageing: 12 months in French oak barrels (225-l barriques); 50% new barrels, 50% one-year old barrels.

Serving temperature: 18/20°

Food pairing: Charbroiled meat, roasted meat, wild game, ripened cheese.

Organoleptic characteristics: intense red colour with garnet reflections; deep scent of blackberry jam. Full bodied flavour reminiscent of red fruit jam, with oak nuances. Long and persistent finish. The aftertaste is long and persistent with **notes** of vanilla. Excellent ageing opportunity.

www.fattoriavalacchi.it

