



Fattoria Valacchi

GELSOMINO IGT

Type: red wine

Grape variety: Sangiovese 80%, Cabernet Sauvignon 10%, Canaiolo 10%

Designation: IGT Toscana

Area of production: Barberino Val d'Elsa

Soil composition: loam and clayey soil, moderately rich in layered rocks of sedimentary origin.

Vineyard altitude: 280m. sea level

Training system: Cordone capovolto (upturned cordon)

Vines density: 4000 plants

Harvest period: end of September

Vinification: traditional vinification in stainless steel vats, with maceration of skins and solids for 10 days.

Ageing period: in small chestnut barrels for 6 months. Refinement in bottle for 4 months.

Alcoholic content: 13°

Serving temperature: 18/20°

Organoleptic characteristics: intense ruby red colour, medium intensity red fruit scents. Fruity flavour, good structure with pleasant finish.

