

## VALICAIA IGT Toscana

60% Sangiovese; 20% Cabernet Sauvignon, 20% Merlot

This wine is the result of a cultivar selection from the oldest and best exposed vineyards. Harvest is carried out in crates with a selection of the ripest bunches. Production is controlled in the vineyard through thinning. Each fruiting head carries only one cluster. Harvesting and winemaking take place separately for each grape variety to allow for optimal ripening, respecting tradition and the vine.

Fermentation lasts for over 21 days. Upon completion of fermentation, grapes are blended. The wine is allowed to age and rest in small oak barrels for 24 months where it undergoes malolactic fermentation. After aging in oak barrels, the wine is assembled in vats, where it is allowed to rest for one month before bottling.

Refinement in bottle for at least 7-9 months before being placed on the market.

The wine has a ruby red color with garnet reflections. To the nose, notes of tobacco, Marasca cherry, and cherry are perceived.

On the palate, red fruits, spices, and black pepper stand out, followed by a sensation of freshness.

**Vineyard altitude:** 250-300 m/820-984 ft above sea level.

**Training system:** horizontal spurred cordon.

**Vine density:** 5000 plants per hectare

**Harvest period:** late September / early October

**Winemaking:** Crushing and stem removal followed by 12 days of maceration on the lees at a temperature of 25-28°C/77-82°F; alcoholic fermentation in concrete tanks; the wine is then allowed to age for 18 months in French oak barriques.

**Type of fermentation tanks:** Vitrified cement tanks

**Aging:** 18 months in 225-liter French oak barriques; 50% new barrels, 50% second fill barrels.

**Serving temperature:** 18-20°C/64-68°F.

**Pairings:** grilled and roasted meats, game, aged cheeses.

