

ROMITO TERRE VITTORI IGT | TOSCANO ROSSO

A red wine selected from Cabernet Sauvignon, Merlot, and Sangiovese grapes vinified in red using the traditional method. The low yield per hectare and a careful selection of grapes guarantees this cru a superior quality; the ageing in French oak barriques makes this wine tannic but delicate and rounded, rich in aromas and fragrances.

GRAPE VARIETY: 45% Cabernet Sauvignon, 35% Merlot, 20% Sangiovese

VINEYARDS NAME: Pian di Rota, Merlot, Cabernet Primo

VINES AGE: From 25 to 30 years old

ALTITUDE: 250 MT A.S.L.

VINEYARDS EXPOSURE: North-East, South-East

TRAINING SYSTEM: Spurred Cordon - Gouyot

HARVESTING PERIOD: Last decade of September, First decade of October

VINIFICATION: Destemming and soft pressing, 7 days of alcoholic fermentation into stainless steel tank at a controlled temperature. Maceration on the skins for 10 to 15 days at the end of the alcoholic fermentation. Varieties are assempled at the end of aging.

AGING: 12 months in barriques of French oak (Merlot & Cabernet Sauvignon), oak barrels of the maximum capacity of 12 Hl. (Sangiovese). 6 months in bottle

FORMAT: 750 ML

PACKAGING: Wood case of 6 bottles 750 ML, Cases of 6 and 12 bottles 750 ML, Wood case of 1 bottle 750 ML

