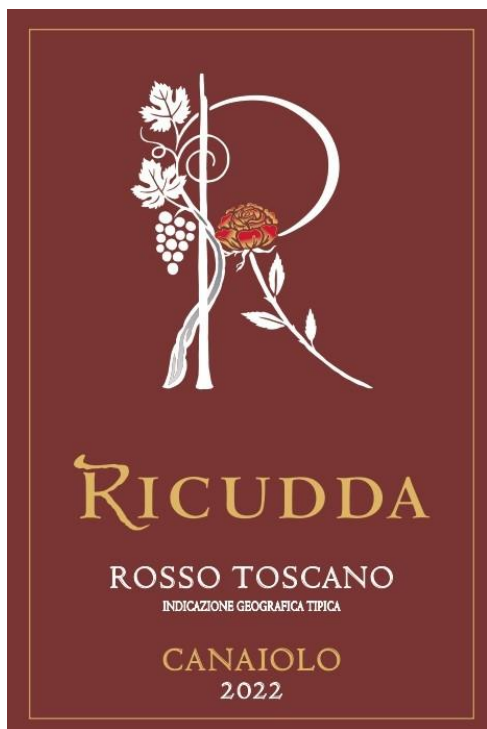


Ricudda Rosso Toscano I.G.T. Organic wine

Technical Data



Height of vineyards: 350 m a.s.l.

Exposure of vineyards: South

Type of soil: loose-textured, reach in stones and sands of galestro

Production area: 1 hectare

Vines per hectare: 6100

Blend: Canaiolo Nero

Production:

Grapes per hectare: 50 quintals

Yield in wine: 70%

Bottles per year: 4000

Our wine is produced with grapes from organic viticulture and is clarified without the use of products of animal origin.



Vinification: The grapes are harvested by hand, then the fermentation takes place at controlled temperature to save primary aromas; after 8-10 days all the sugars are converted into alcohol. To extract the color and the aromas, the peels that raise to the surface are moist with the must/wine. The maceration of the peels on the wine continues for 10-15 days, then the free run wine is separated from the marc, which is pressed. Follows the malolactic fermentation on fine lees for 20 days, to make the wine softer on the palate.



Aging: The wine ages for 2 months in small barrels and for 2 months in concrete tanks. Follows the refinement in the bottles for at least 3 months, before being released for consumption.



Visual analysis:
Intense ruby red with purple tints.



Olfactory analysis:
Aromas of flowers and berries accompanied by sweet spices.



Gustatory Analysis:
Fresh and easy to drink, with intense fruity notes.



Advices: Serve at a temperature of 16-18°C, in a tulip glass.

To be combined with first and second courses based on meat, cold cuts, vegetables and fresh cheeses.