

2007 vintage

TYPE	Maremma Toscana Igt
VINEYARD LOCATIONI	Poggibano vineyard on the Perolla <i>tenuta</i> (Massa Marittima, Grosseto)
ALTITUDE	100-150 metres
ASPECT	South, south-east
VINEYARD SIZE	2.5 Ha
YEAR PLANTED	1994
TYPE OF SOIL	The area was formed in the Pleistocene era and displays pebbly, sandy-clay reddish-brown soils
TRAINING	Spur-pruned cordon
GRAPES	Merlot 60%, Cabernet Sauvignon 40%
HARVEST	Merlot: 7 September Cabernet Sauvignon: 25 September
VINIFICATION AND MATURATION	Twenty-five-day fermentation on the skins at 28-30° C, followed by malolactic fermentation and 13 months' maturation in 225-litre French oak barriques, then 6 months' ageing in the bottle
BOTTLES PRODUCED	6,600
SERVING TEMPERATURE	18° C
ALCOHOL	14.5 % Vol.
TOTAL ACIDITY	5.7 g/l
RESIDUAL SUGAR	2.1 g/l
CELLARING	10-15 years

