

T O S C A N A R O S S O I G T
2 0 1 6
B Y T R O M B E L L I

GRAPE VARIETY	REGION	COMUNE	VINEYARD
Sangiovese 50%, Merlot 50%	Toscana	Montepulciano (SI)	Chiusino Nuovo
VINEYARD SIZE	ALTITUDE	SOIL	EXPOSURE
3.00 hectares	300 - 400 metres	Sandy, with porous sedimentary rock	South – South West
AGE OF VINES	VINE DENSITY	PRESSING	PRODUCTION
Merlot 20 years Sangiovese 30 years	5,200 per hectare	Pneumatic at low pressure	2,000 bottles
MACERATION	FERMENTATION	AGEING	ALCOHOL BY VOLUME
Merlot 16 days, with 2 complete pump-overs, otherwise daily simple to keep cap moist Sangiovese 20 days, with 3 complete pump-overs, otherwise also daily simple	12 days	24 months in <i>tonneaux</i> (500 litres), 12 months in big barrels (1,000 litres)	14.5%
pH	RS	TA	VA
3.55	0.25 g/l	5.0 g/l	0.62 g/l
TSO ₂	FSO ₂		
64 mg/l	11 mg/l		