



*Vine Varieties:* Sangiovese

*First vintage:* 2010

*Altitude:* 120-200 meters sea level

*Exposure:* NE/NW

*Density per hectare:* 6.300 plants

*Training system:* spurred cordon

*Soil:* medium clay with small pebbles and Pliocene marine sediments.

*Vinification and ageing:* stainless steel tanks fermentation, malolactic conversion and ageing for 18 months in French oak barriques (mainly 2nd passage) and final ageing for 6 months in bottle.

*Color:* rubin red with shades of garnet.

*Aroma:* cherry jam, tobacco, licorice, hide and chocolate: it expresses a Mediterranean allure.

*Taste:* impressive texture, thick and noble tannins crowned by a long finish.

*Service temperature:* 18 °C

*Food suggestions:* first courses with red meat, game bird, T-bone steak and aged cheese.