



**PRODUCTION AREA:**

Montalcino - Siena – Sant'Angelo in Colle. Hilly lands with Southern – South/Western exposition.

**VINEYARDS:**

Soils of medium weight with some calcareous pebbles. Average height. 350 above sea level.

**WEATHER CONDITIONS:**

Optimal weather conditions, good rainfall in spring, regular hot temperatures in July and August with some pleasant rainstorms. The grapes have reached a perfect maturation.

**GRAPES:**

50 % Merlot, 30% Cabernet, 20% Syrah. Clones of French origin. Manual harvest with rigorous selection of the best bunches and a second selection on the cellar selecting table.

**VINIFICATION:**

The 3 varieties are fermented separately in 100 hl and 150 hl wide and short stainless steel tanks, in order to have an extended surface of skins-must contact, leading to an optimum extraction of the polyphenolic richness. About 20 days of maceration at a controlled temperature below 30° C. Daily punching down and 2 “delestages” on the 3rd and 5th day of fermentation.

**AGEING:**

18 months in new 225 litre oak barrels from Allier and Tronçais. After the first 12 months of separate ageing, the wines are assembled and the finished blend goes back to the barrels for a further 6 months. After bottling the wine ages in bottle for more than a year before release.

**MAIN FEATURES**

**COLOUR:**

Very intense, with brilliant violet hues.

**BOUQUET:**

Charms in its complexity: a dwelling on the aromas will lead to detect the features of the three varieties of the blend but none predominates over the other, in a wonderful game of equilibrium.

**FLAVOUR:**

The spicy fruits of the grapes are well integrated with the “boisé” of the barriques in a crescendo of very pleasant sensations. The thick but elegant acidity leads to a long and unforgettable aftertaste.

**ALCOHOL  
CONTENT:**

14% vol

**TOTAL  
ACIDITY LEVEL:**

6,0 g/l

**SERVING  
TEMPERATURE:**

18° C

*Better decant the wine before serving.*