



43° ROSSO TOSCANA IGT

Production area: various vineyards of our property in the Municipality of Montalcino with a North-West, South-East exposure.

Grape varieties: Merlot, Petit Verdot, Syrah.

Soil composition: jasper, shale and clay schist.

Training system: spurred cordon with 5,500 plants/ha.

Harvest: manual, in cases, in the second half of September.

Wine-making and aging: fermentation and maceration for at least 18 days, at a controlled temperature of <28° C. Aging in steel tanks for 12 months followed by bottle aging.

Sensory characteristics: intense and complex aromas, at the nose rich in spicy overtones, which accompany a floral note enriched by ripe red fruit. Mellow first entry on the palate followed by a confident structure and mild and smooth tannins.

The origin of the name: the name comes from the 43rd parallel which goes through the entire Montalcino territory.