

VIGNA ALLA SUGHERA



Location: Belvedere di Suvereto (LI)

Grape variety: 100% Sangiovese

Soil: clay, sand and limestone in equal parts, rich in shale, marl, galestro.

Altitude: 300 mt above sea level

Appellation: IGT Toscana Rosso

Region: Tuscany

Training system: Guyot

Age of vines: 18 years

Annual production: about 5400 bottles

Vinification and Ageing

Vigna alla sughera and Vigna ai maiali are the two parcels of sangiovese, exposed respectively to North East and North West, which give rise to this wine. The two parcels are vinified separately in 10 quintals open tanks with manual punching down and, if necessary, pumping over. The parcel of Vigna alla sughera remains in post-fermentation maceration on its skins

even after fermentation and is subsequently vinified after about a month and a half.

After 8 months of aging in wood of 25 hl and 16 hl the two plots are joined in the same mass to rest in cement additional 8 months. Subsequent refinement in bottle for 12 months.

Tasting notes: elegant expression of Sangiovese. The color has medium intensity, which tends to garnet, it is accompanied by a floral, balsamic and intrigant nose. On the palate it is velvety, extremely clean, acid and pleasant.