

I MANDORLI ROSSO



Location: Belvedere di Suvereto

Region: Tuscany Coast (in front of Elba island)

Grape varieties: Sangiovese and Cabernet Sauvignon in slightly varying proportions, depending on of the vintage

Altitude: 300 mt above sea level

Training system: Guyot

Harvest: by hand

Soil processing: we use green manure in alternate rows, biodynamic preparations 500, 501, propolis, nettle macerates, copper and sulfur in necessary quantities. We manage the canopy of the vines according to the needs and annual climatic conditions.

Fermentation and Ageing: The grapes come from all the vineyards, harvested from younger or more abundant plots. Each micro-parcel harvested ferments separately in 10 quintal open tanks. The individual masses are then assembled in cement to carry out the malolactic fermentation. Refinement takes place in vitrified concrete tanks for 6 months. Subsequently rest in the bottle.

Tasting notes: Bright ruby red color, scent fruity and enveloping, with hints of small red fruits, strawberries and wild spices. Palate is smooth, round, fresh and balsamic, juicy and satisfying.