

TUTELA

ROSSO

TOSCANA INDICAZIONE GEOGRAFICA TIPICA



PRODUCTION AREA

Vineyards of Vinci and surrounding municipalities

GRAPE

Sangiovese and Merlot

ALTITUDE OF THE VINEYARDS

Between 40 and 130 m asl

EXPOSURE

Various, prevalently southern

TYPE OF TERROIR

Pliocene alluvial deposits, rich in shells

FORM OF TRAINING THE VINES

Mainly Guyot, but also spurred cordon

VINIFICATION

Maceration on the skins for about 10 days.
Fermentation at a controlled temperature of about 29°C

AGEING

In oak barrels for 6 months

TASTING NOTES

Red garnet in color. Notes of black cherry and ripe red fruits on the nose. In the mouth it is soft and elegant with spicy notes wrapped in hints of vanilla. The oak is very balanced and nuanced

SERVING TEMPERATURE 16-18°C