



Terredifiori 30.03 **IGT TOSCANA**



APPELLATION: IGT Toscana

VARIETALS: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Syrah, Alicante

PRODUCTION ZONE: Grosseto, Tenuta Ventaio

REGION: Tuscany

PRUNING SYSTEM: cordon spur

PLANTING DENSITY: 2,00m X 0,60

YIELD PER HA: 3.500 KG

BOTTLES PRODUCED: 3.000

VINIFICATION: maceration and fermentation in steel tanks for 15 – 20 days, with pumpovers, punch downs and delstages. Malolactic fermentation in French oak.

AGING: In French oak tonneaux for about 12 months, followed by bottle aging.

ALCOHOL CONTENT: 14,0 %

SERVING TEMPERATURE: 16-18 degrees C.