

BIRBA IGT TOSCANA



GRAPES: Sangiovese Grosso

VINE AGE: 25 years

ALTITUDE: Between 890 and 1050 f.a.s.l.

EXPOSURE: Hillside

SOIL: sandy, silty with prevalent rocky soil



WINEMAKING

Soft pressing of grapes, temperature-controlled fermentation (30°C) and maceration (15 days), racking twice a year, slow continuous flow bottling in sterilized conditions



REFINEMENT

10 months in French Allier-Vosge oak medium-toasted barriques, a third of which are new. Further 7 months of bottle ageing before release



TASTING NOTES

Very intense ruby

Evolved fine fruits; vanilla and strawberry.

Dry, harmonious, round, velvety

Grilled and roast red meat; store sideways at room temperature at least 24 hours, serve after decanting in decanter.