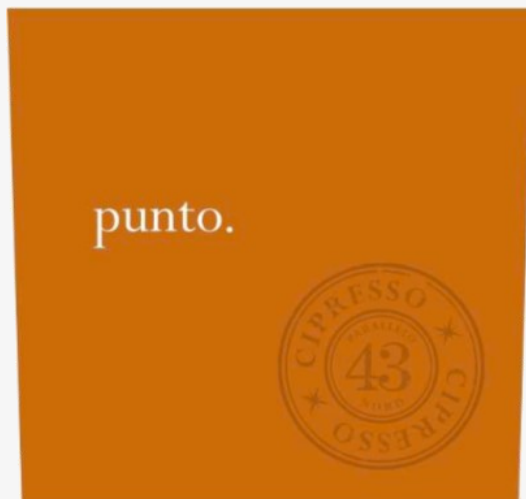


PUNTO ROSSO IGT



GRAPES: Sangiovese and Montepulciano

VINE AGE: Planted between 2008 and 2012

ALTITUDE: Sangiovese vineyard is at 980 f.a.s.l. while Montepulciano vineyard is at 1040 f.a.s.l.

EXPOSURE: South/East

SOIL: The soil where Sangiovese vineyards lie is predominantly clayey and tuffaceous. The Montepulciano vineyards have a clayey/sandy soil, deep, with calcareous deposits.



WINEMAKING

Fermentation with selected yeasts at controlled temperature in steel containers.



REFINEMENT

8 months in 50HL oak barrels.



TASTING NOTES

Let's start with the pleasantness and sensuality of Sangiovese Toscano which gains strength and vigor thanks to Montepulciano from the Marches which enriches it in colour, scents and body.