



TOSCANA ROSSO SORO IGT VINTAGE 2011

APPELLATION: Soro IGT Toscana Rosso (Typical Geographic Indication)

VINE VARIETY: Sangiovese, Cabernet and Merlot.

ALCOHOL: 12,5%

PRODUCTION ZONE: Produced in the region of Tuscany, coming mainly from the provinces of Florence, Pistoia and Siena

ALTITUDE: altitudes of 500 meters above sea level

EXPOSURE: Sud-ovest

TERRAIN COMPOSITION : Hilly terrains , mainly made up of sandstone, limestone-marl substrata, clay shale and sand with the presence of galestro pebbles (called Scheletro in technical terms)

TRAINING SYSTEM: Spur pruned cordon

VINE DENSITY : At least 3500 plants per hectare

YIELD PER HECTARE: The grape yield per hectare does not exceed 16,000 kilograms. The maximum must-to-fruit ratio does not exceed 75%

HARVEST PERIOD: End September

VINEYARD PRACTICES: Manual

FERMENTATION VATS: Steel tanks

FERMENTATION TEMPERATURE: 26/28°C

LENGTH OF FERMENTATION: 10/12 days

LENGTH OF MACERATION ON THE SKINS: Done

MALOLACTIC FERMENTATION: Done

MATURATION METHOD: Stainless steel tanks

LENGTH OF MATURATION: 3 months in steel and 1 month in bottle

SENSORY CHARACTERISTICS: It has a ruby red color, a velvety and pleasantly balanced taste, is fresh and fruity with traces of cherry and red berry.

TASTING TEMPERATURE : 16-18 °C

FOOD AND WINE MATCHING : Is excellent throughout the whole meal and goes well with all meat.

