

IGT Toscana Rosso

“Reale”



Height of vineyards: 400-500 m a.s.l. South facing

Vines per hectare: 5,500

Type of soil: medium clayey, stony, with sands of galestro and alberese

Blend: Merlot 100%

Production:

Grapes per hectare: 70 quintals

Yield in wine: 50%

Bottles per year: 7,000

Winemaking: the grapes are harvested by hand, choosing the bunches and placing them in a single layer inside crates. These are stacked in a ventilated room for 20-30 days, where the partial drying of the grapes takes place, resulting in a concentration of sugars and polyphenols. The fermentation takes place in stainless steel vats, at controlled temperature to maintain primary aromas; sometimes the complete depletion of sugar is not reached, but there remains a slight residue. To extract the color and the aromas, the peels that raise to the surface are moist with the must/wine. The maceration of the peels on the wine continues for 15-20 days, then the free run wine is separated from the marc, which is pressed. Follows the malolactic fermentation on fine lees for 20 days, to make the wine softer on the palate.

Aging: the wine ages in small oak barrels, in barrique for 12 months. During this period the aromatic profile is defined and the wine acquires softness by polymerization of the polyphenols. Follows the refinement in the bottle for at least 3 months, before being released for consumption.

Visual examination: dark red with violet reflections.

Olfactory examination: intense and persistent bouquet, with marked notes of overripe fruit, blueberry and leather.

Gustatory examination: full-bodied, with a great structure and particular softness due to its high content in polyphenols and the slight sugar residue, barely perceptible. Notes of overripe black fruits, accompanied by hints of leather.

Service: serve at a temperature of 18-20 °C, in a tulip glass, taking care to uncork the bottle 2 hours before or using a decanter to oxygenate.

Pairings with food: first courses with game, grilled meat, game of hair and feather, stews and roasts, cured meats, fresh and aged cheeses such as pecorino. It can be considered an excellent meditation wine.