



Podere della Filandra TOSCANA MERLOT IGT Indicazione Geografica Tipica

GRAPES: Merlot 100%

VINEYARDS: 10-20 years.

ALTITUDE: 350 mt. slm.

TERRAIN: Hilly terrain rich in skeletons, well ventilated, presence of limestone.

EXPOSURE: South-West.

BREEDING SYSTEM: Guyot

HARVEST PERIOD: Second half of September.

VINIFICATION: The destemmed grapes are vinified separately in steel barrels at a controlled temperature below 30°C. The wines carry out the alcoholic and malolactic fermentation spontaneously in steel.

AGING: In tonneaux for 6 months, in bottle for at least 6 months.

ALCOHOL CONTENT: 14 % vol.

PRODUCTION: 3.000 bottles 0.75 Lt

SERVICE TEMPERATURE: 16°C.

COLOUR: Intense impenetrable ruby red.

SMELL: Intense and complex, typical notes of plum and raspberry preserved by a natural vinification, simple but accurate. The aging in oak wood gives a spicy note.

TASTE: Soft and enveloping. The tannins are mature and well balanced by acidity. Good persistence olfactory taste, after swallowing immediately return the aromas of fruity.

PAIRING: Game, red meat and aged cheese.