

expressions of Italy's most fascinating wine regions and grape varieties
made by the country's leading winemakers (*enologi*)
in their favourite vineyards
released in very small numbers

T O S C A N A R O S S O I G T
2 0 1 6
b y T r o m b e l l i

GRAPE VARIETY Sangiovese 50%, Merlot 50%	REGION Toscana	COMUNE Montepulciano (SI)	VINEYARD Chiusino Novo
VINEYARD SIZE 3.00 hectares	ALTITUDE 300 - 400 metres	SOIL Sandy, with porous sedimentary rock	EXPOSURE South - South West
AGE OF VINES Merlot 20 years Sangiovese 30 years	VINE DENSITY 5,200 per hectare	PRESSING Pneumatic at low pressure, destemmed grapes	PRODUCTION 2,000 bottles
MACERATION Merlot 16 days, with 2 complete pump-overs, otherwise daily simple to keep cap moist, on skins Sangiovese 20 days, with 3 complete pump-overs, otherwise also daily simple, on skins	FERMENTATION 12 days, 28°C, on the fine lees	AGEING 24 months in <i>tonneaux</i> (500 litres), 12 months in big barrels (1,000 litres)	ALCOHOL BY VOLUME 14.5%
pH 3.55	RS 0.25 g/l	TA 5.0 g/l	VA 0.62 g/l
TSO₂ 64 mg/l	FSO₂ 11 mg/l		