

# Rosso Toscana

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## The wine

Produced with grapes from the youngest of our vineyards, as well as from those areas of our established vineyards which are generally more fertile, resulting in abundant productions. Sangiovese is by far the main grape variety, but there are sometimes also small percentages of Canaiolo, Syrah and Merlot.

It is processed so as to preserve the fruit structure and freshness as much as possible.

## Technical specifications

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Toscana Rosso i.g.t.

Grape variety: 90-100% Sangiovese, although small percentages of Canaiolo, Merlot and Syrah are sometimes present

Vineyard: From several of our estate vineyards; soils composed of calcareous-clay schists; various exposures from East to South and North-West; altitude ranging from 400 up to 450 mt. a.s.l.

Soil: clay and limestone with abundant stony skeletal grain

Altitude and exposure: from 400 to 450 metres a.s.l.; East, South and North-West

Average density: 5.000 plants per hectare

Training method: Guyot and Spurred Cordon

Vinification: Spontaneous fermentation, brief on-skin maceration in cement and steel vats for 12/15 days, with repeated pump-overs and punch-downs

Ageing: the wine matures partly in pre-used oak barrels and partly in concrete vats, in which it also carries out the malolactic fermentation. Then, it rests in bottle for at least 3 months.

Production: 7.000 bottles



## BUONDONNO

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