

RIESCI

ROSSO DI TOSCANA IGT



VINEYARD & PRODUCTION INFO

Soil composition: mixed clay and stones

Training method: spurred cordon

Elevation: 985 ft a.s.l.

Vines/ha: 4,000 vines/ha

Exposure: West/South-West

Vines age: 20 years

Harvest time: half/late September

First vintage: 2004

Production: 2,500 bottles



WINEMAKING & AGING

Varietal composition: Petit Verdot, Cabernet Sauvignon, Merlot

Fermentation

Container: stainless steel tanks

Length: 14-16 days

Temperature: more than 86 °F

Maceration

Technique: daily pumping over and some delestages

Malolactic fermentation: in concrete vats (Nov.-Jan.)

Aging

Container: concrete vats and 225l new barriques

Wood: French oak

Length: 3 months in concrete, 2 months in wood

In bottle: 6-9 months



TECHNICAL DATA

Alcohol: 14.5%

Residual sugar: 0.5 g/l

Acidity: 5.4 g/l



FOOD PAIRINGS

Game and red meat, strong cheeses, and even by itself.



TASTING NOTE

Deep ruby red with an expressive, complex nose of black and red small fruits.

Good, balanced structure with firm tannins and a nice acidity.

PRODUCER PROFILE

Estate owned by: Sergio Marchetti

Winemaker: Adriano Bambagioni

Total land under vine: 4 ha

Winery production: 22,000 bts

Region: Tuscany (Italy)

