

ROSSO DEI NOTRI

TOSCANA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 10 ha
Soil composition: clay and pebbly
Training method: spurred cordon
Elevation: 330 ft a.s.l.
Vines/ha: 6,000-9,000 vines/ha
Exposure: South-East
Vines age: 25-30 years
Harvest time: September
First vintage: 2000
Production: 120,000 bottles



WINEMAKING & AGING

Varietal composition: 40% Merlot, 40% Cab Sauv, 10% Cab Franc, 10% Syrah

Fermentation

Container: stainless steel tanks
Length: 15 days
Temperature: 50 °F

Maceration

Technique: punchdowns
Length: 20 days

Malolactic fermentation: yes

Aging

Container: 225l barriques and stainless steel tanks
Wood: French oak
Length: 3 months
In bottle: 6 months



TECHNICAL DATA

Alcohol: 14.5%
Residual sugar: 0.55 g/l
Acidity: 4.91 g/l
Dry extract: 32.8 g/l



FOOD PAIRINGS

Pair this wine with prosciutto-wrapped asparagus, spice-rubbed chicken, or lasagna Bolognese with béchamel sauce.



TASTING NOTE

Deep ruby red in color, with aromas of black fruits, namely blackberries, plums, and ripe black cherries, over more subtle notes of cocoa, licorice, and sweet spice.

On the palate, the wine is smooth, with silky tannins and bracing acidity, showing structural balance that lingers long into the finish.

PRODUCER PROFILE

Estate owned by: Rita Tua
Winemaker: Luca d'Attoma
Total land under vine: 65 ha
Winery production: 300,000 bts
Region: Tuscany (Italy)

