

MAGISTER

ROSSO MAREMMA TOSCANA DOC



VINEYARD & PRODUCTION INFO

Soil composition: medium texture, loam

Training method: Guyot

Elevation: 262 ft a.s.l.

Vines/ha: 5,000 vines/ha

Exposure: East-West

Vines age: 25 years

Harvest time: late September

First vintage: 2020

Production: 8,000 bottles



WINEMAKING & AGING

Varietal composition: 60% Grenache, 40% Syrah

Fermentation

Container: stainless steel tanks

Maceration

Technique: pumping and pressing

Malolactic fermentation: yes

Aging

Container: 80% cement, 20% tonneaux

Length: 12 months

In bottle: 8 months



TECHNICAL DATA

Alcohol: 14.5%

Residual sugar: 1.1 g/l

Acidity: 5.10 g/l

Dry extract: 33.6 g/l



FOOD PAIRINGS

Pappardelle with wild boar, charcuterie, and root vegetables.



TASTING NOTE

Red ruby color with violet hues.

Balsamic notes on the nose and small, ripe black fruits.

Excellent structure and silky, perfectly integrated tannins.

Very long finish, meant to be enjoyed fully after seven years.

PRODUCER PROFILE

Estate owned by: Marco Bruni & Moreno Bruni

Winemaker: Marco Bruni

Total land under vine: 40 ha

Winery production: 500,000 bts

Region: Tuscany (Italy)

