

OLTRECONFINE

ALICANTE MAREMMA TOSCANA DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 1.5 ha
Soil composition: medium texture, loam
Training method: bilateral spurred cordon
Elevation: 164-262 ft a.s.l.
Vines/ha: 4,600 vines/ha
Exposure: East-West
Vines age: 18 years
Harvest time: end of September
First vintage: 2013
Production: 4,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Alicante (Grenache)
Fermentation

Container: stainless steel tanks
Length: 12 days
Temperature: 75 °F

Maceration

Technique: frequent delestage and pump-over
Length: 25 days

Aging

Container: 500l tonneaux
Wood: French oak
Length: 12 months
In bottle: 6 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 2.8 g/l
Acidity: 5 g/l
Dry extract: 38 g/l



FOOD PAIRINGS

Perfect with grilled meats, sausages, and highly spiced dishes.



TASTING NOTE

The color is purple with ruby reflections.
The bouquet on the nose is intense, with fruity hints of blackberries, intriguing spicy notes of black pepper, and balsamic undertones.
On the palate, it is extremely pleasant, smooth, with delicate tannins and a long, berry-flavored finish.

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)

