

ROSSO DI TOSCANA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 8 ha
Soil composition: clay and fossils
Training method: spurred cordon
Elevation: 1,148 ft a.s.l.
Vines/ha: 5,000 vines/ha
Exposure: South-West
Vines age: 20 years
Harvest time: end of September
First vintage: 2020
Production: 15,000 bottles



WINEMAKING & AGING

Varietal composition: 80% Sangiovese, 20% Petit Verdot
Fermentation

Container: stainless steel tanks
Length: 8 days
Temperature: 79 °F

Maceration

Length: 8 days

Aging

Container: 50hl stainless steel tanks
Length: 6 months
In bottle: 6 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 7 g/l
Acidity: 5.18 g/l
Dry extract: 28 g/l



FOOD PAIRINGS

Wonderful pairing with roasted red or white meat dishes.
Also pairs well with aged cheese and charcuterie boards, porchetta, chicken cacciatora, and pasta dishes.



TASTING NOTE

Bright ruby red with violet reflections.
Intense and complex on the nose, with notes of ripe red fruits, violet, and spices.
Ample and soft on the palate, with good structure and a final concentration characterized by dense tannins.

PRODUCER PROFILE

Estate owned by: Tenute del Cerro spa
Winemaker: Emanuele Nardi
Total land under vine: 37 ha
Winery production: 120,000 bts
Region: Tuscany (Italy)



La Poderina

