

ROSSO DEI NOTRI

TOSCANA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 25 acres
Soil composition: clay and pebbly
Training method: spurred cordon
Elevation: 330 ft
Vines/ha: 6000-9000
Exposure: South-East
Vines age: 25-30 years
Harvest time: September
First vintage: 2000
Production: 120000 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: 225 l barriques and stainless steel tanks
Wood: french oak
Length: 3 months
In bottle: 6 months



TECHNICAL DATA

Alcohol: 14.5% ABV
pH lever: 3.71
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 long into the finish.

PRODUCER PROFILE

Estate owned by: Rita Tua
Winemaker: Luca d'Attoma
Total land under vine: 160 acres
Winery production: 300000 bts
Region: Tuscany, Italy

