TOSCANA ROSSO GAIUS I.G.T.

n this blend, Sangiovese is united with two French varieties: Merlot and Cabernet Franc. While the former brings structure and length, the two international varieties delicately enrich the wine in aromas and softness. This is how a fresh and elegant wine is born, one that is suitable to drink immediately or to age in the bottle at home.

Aged for one year in 15hl French Allier barriques and in Slavonian oak barrels, it appears deep ruby red with bright purplish highlights. On the nose, intense with hints of red-fleshed fruit and pleasant spicy notes. On the palate, enveloping and structured, balanced by perfect freshness and velvety tannins.

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Vines	Sangiovese Grosso 60%, Cabernet Franc 20%, Merlot 20%.
Plant cultivation	Cordone speronato.
Geographical exposure	South.
Minimum and maximum altitudes of vineyards	From 280 metres to 400 metres a.s.l.
Vine density per hectare	5.000 plants.
Grape yield per hectare	75 quintals per hectare.
Grape harvest period	From 01/09 to 30/09.
Method of harvest	Manual.
Duration of maceration	15/18 days.
Maximum temperature of fermentation	29° C maximum.
Containers	Barriques for 6 months and Slovenian oak barrels of 20 hl for 6 months.
Minimum refinement in bottle2 months.	2 months.
Type of bottle	Bordeaux (“bordolese”) bottle of 550 grams.
Total production	25.000 bottles.
Colour	Ruby red with violet brilliant effect.
Scent	Notes of fresh red fruit.
Taste	Harmonious, soft, fascinating and full-bodied wine.
Pairing with food	Excellent with a wide selection of food: red meats, cheeses, hand made pasta with meat sauce , hors d’ouvres, cold cuts.