

Tedicciolo - Toscana Rosso I.G.T Montemercurio



Technical Sheet

Median age of vines

10 years

Elevation

450 mtrs above sea level

Exposure

South-westerly

Yield per hectare

5,000 kgs of grapes

Colour

Deep ruby

Bouquet

Fresh fruit, cherries and floral notes

Flavour

Fresh, fruity with a soft and pleasing finish

Alcohol

14%

Acidity

5.3 grams per litre

Serve with

Excellent with entrees, pizza, salamis and mild/tasty cheeses

Serving Temperature

16-18 degrees centigrade

Serving method

Serve in largish glasses and open the bottle a few minutes before pouring.

Grape type

80% Sangiovese, 15% Merlot, 5% other redskin grapes

Production techniques

Fermentation

After being carefully hand-picked the grapes are stored in smallish containers to optimise the extractions from the skins. The fermentation is continued without added yeasts, but using the natural soil. The contact with the skins goes on for 15 days during which time gentle stirrings are conducted to gain more delicate flavourings.

Maturation

The wine is then transferred to barrels of Slovenian oak for a further 12 months of fermentation, during which time the wine is transferred around to clarify it before bottling takes place. This clarification of the wine is done by very bland and light filtration to maintain the qualities inherent in the wine.

Cellaring

Keeping the wine in bottles for a further 8 months.