



V83392075

Rosso IGT Toscana - cl 75



The Domus Vitae estate, located in Montalcino, in the southwest of the denomination, near the hamlet of Camigliano, has 83 hectares, 13 of which are planted with vines and 70 with woodland. The latter determine a microclimate particularly favourable to vine cultivation. Inside a 19th century Sienese cassero is the cellar used for the vinification and maturation of the wines. The IGT Toscana was born in 1995 and takes its name from the land in which it extends, Tuscany, a territory with a great vocation for wine production and one of the most symbolic of Italian oenology. Thus was born the Rosso IGT Toscana Domus Vitae, from the union of an indigenous grape variety and international vines, a robust wine with great character and personality.

Production Area: Tuscany, Italy

Vines: Sangiovese, Cabernet, Petit Verdot

Plants per Hectare: 4000-4500

Training System: Spurred Cordon

Harvest Period: Between mid-September and mid-October

Yield per Hectare: 50 q/Ha

Characteristics:

Production Area

- > The grapes used to produce this wine are from a hilly area with limey-clay soils, with a good structure, not excessively deep.
- > The climate is continental. Winters are cold though not too harsh, while summers can be hot and dry.
- > The remarkable day-to-night excursion, due to the hills, makes the wine elegant and perfectly acid. The vineyards enjoy winds which reduce the risk of illnesses and of excessively fast ripening.
- > These characteristics make this area particularly suitable for the production of quality red wines.

Production Process:

- > Grapes are picked between mid-September and mid-October.
- > Grapes are destemmed and softly pressed, then the alcoholic fermentation starts. Daily pump-overs are carried out. The process of "pumping over" involves breaking the cap of the skin formed on top of the vats during fermentation due to CO₂. The purposes of "pumping over" are:
 - > Dissolving substances contained in the skin into the must;
 - > Aerating the must to favor the proliferation of yeasts;
 - > Cooling the fermenting must.
- > Fermentation takes place in steel tanks, with maceration on the skins lasting approx. 15 days at a temperature of nearly 23-25 °C. This favors the extraction of tannins, which will then be refined thanks to aging in wood.
- > The skins are removed through a soft pressing, then malolactic fermentation takes place. This process is meant to reduce acidity, soften the wine and develop more complex aromas.
- > The wine is then refined in French oak barriques. Wood is porous and allows for oxygen to pass, creating a "controlled oxidization" which softens tannins, makes the wine smoother and stabilizes its color. The wine ages in wood for at least 6 months and subsequently in steel.
- > The wine is put in bottles where it rests for a while. After that it is ready to be served and tasted.



Organoleptic Characteristics:

Color and Appearance: Strong ruby red with garnet tinges.

Bouquet: Intense and characteristic, with powerful notes of red and black berries, followed by notes of roasting and spices, especially black pepper.

Taste: Warm, enveloping, dry, characterised by mature, velvety tannins, good persistence and an aftertaste with a balsamic finish.

Chemical Characteristics:

ABV: 13,5%

Sugar, g/l: 2-3

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 16-18 °C

Serving Suggestions: Excellent with traditional Tuscan first courses such as legume soup and pici all'aglione. Perfect with braised beef and grilled meat.

Enjoy it within: 36 months.



Recommended Glass: Balloon.