



I.G.T. TOSCANA “BRUZZICO”

PRODUCTION AREA:

Antella – Firenze

VINEYARD EXTENSION:

17,5 hectars

SOIL COMPOSITION:

Medium Mixture, tending to clay

GRAPES VARIETY:

Cabernet Sauvignon, Sangiovese

PLANTING DENSITY:

Old vineyard 2.500 plants/ha

New vineyard 5.000/6.500 plants/ha

ALTITUDE:

200-300 metres above sea level

HARVEST:

hand picking from 20 september – 5 october

VINIFICATION:

This wine is a blend of 80% cabernet sauvignon and 20% sangiovese grapes produced in 20 years old vineyards. The grapes fermentation takes place separately, in stainless steel tanks at a temperature of about 28-30°. The time of fermentation on the skins has been quite long, 18 days. During this period twice a day pumping over were done alternating with some “delestages”.

AGING:

As well the wood aging was done separately. The sangiovese grapes in 20 hl new oak barrel for about 12 months. The cabernet sauvignon grapes in first and second use barrique barrels for about 18 months period.

BOTTLE AGING:

6 months

ORGANOLECTIC ANALISYS

COLOUR:

Very intense ruby red

PERFUME:

Intense and persistant perfumes. Very complex with pleasant fruity aromas (plums, cherry and small red berries). Light hints of red fruit jelly combined with evident and delightful spicy fragrances (moos, underwood products, tobacco and vanilla).

TASTE:

Outstanding structured, very powerful, balanced and harmonious wine. It shows a great elegance, sapidity and interesting tannins fragrance (moos, underwood products, tobacco and vanilla).

