



TERRE DEL BRUNO

— Diddi Bonechi —

LE MORE NERE TUSCAN RED WINE

INDICAZIONE GEOGRAFICA TIPICA



Grapes: 100% Merlot
Vineyard of origin: Le More Nere
Soil: Limestone soil
Vines per hectare: 3.500 - 5.000
Training system: Guyot
Altitude: 500 mt above sea level

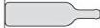
Vinification: after the hand-harvest carried out between the end of September and the first half of October, the bunches of grapes are destemmed. The maceration, which lasts for about 15 days in stainless steel tanks, allows the wine to complete the alcoholic fermentation which takes place at a temperature of around 28° C. During this period, four daily remontages are carried out. The wine is then decanted and completes the malolactic fermentation by the end of December.

Aging: 18 months in French oak barriques.

Refinement in the bottle: minimum 12 months

Tasting notes: intense ruby red color; good structure; complex and balanced. Fragrant and fruity, with hints of Marasca cherries and ripe red fruit.

To be stored horizontally at a temperature around 15 ° C.

 750ml – 1500ml – 3000ml



Decanter 2021
PASSCHNITZ ARLBET WINE SINCE 1975
score 90/100

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