

TERRA  VITAM

# TERRE DEL BRUNO

— Diddi Bonechi —

## NAPPOLAIO

### RED TUSCAN WINE

INDICAZIONE GEOGRAFICA TIPICA

**Grapes:** 100% Sangiovese  
**Vineyard of origine:** Nappolaio  
**Soil:** Clay-limestone soil  
**Vines per hectare:** 3.500 - 4.000  
**Training system:** Guyot  
**Altitude:** 450 mt above sea level

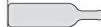
**Vinification:** the harvest is carried out between the end of September and the first half of October. The bunches of grapes which have been hand picked, are destemmed. The maceration, which lasts for about 15 days in stainless steel tanks at a controlled temperature, allows the wine to complete the alcoholic fermentation. During this period of time, 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 first passage French oak barriques and tonneaux.

**Refinement in the bottle:** at least 10 months

**Tasting notes:** intense ruby red color; fruity aroma reminiscent of small berries with slight hints of spice and vanilla; well-structured, warm, elegant, with a slightly tannic finish.

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

 750ml – 1500ml – 3000ml

**Decanter** 2021  
PASSIONATE ABOUT WINE SINCE 1975  
score 91/100



#### TERRE DEL BRUNO

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