



TERRA



VITAM

TERRE DEL BRUNO

— Diddi Bonechi —

GORGOLI RED TUSCAN WINE

INDICAZIONE GEOGRAFICA TIPICA

Grapes: 50% Sangiovese – 50% Cabernet Sauvignon

Vineyard of origine: Gorgoli

Soil: Clay-limestone soil

Vines per hectare: 3.500 - 5.000

Training system: Guyot

Altitude: 450 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 lasted for about 15 days in stainless steel tanks at a controlled temperature, allowed the wine to complete the alcoholic fermentation. 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 for Sangiovese and American oak barriques for Cabernet Sauvignon.

Refinement in the bottle: at least 12 months

Tasting notes: intense dark ruby red color; scent of wild berries with slight hints of vanilla; well structured, it has a soft and elegant flavor, slightly tannic.

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

 750ml – 1500ml – 3000



Decanter 2021
score 90/100



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