



TERRA VITAM



TERRE DEL BRUNO  
— Diddi Bonechi —

**GORGOLI**  
**RED TUSCAN WINE**  
INDICAZIONE GEOGRAFICA TIPICA

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**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 – 3000ml

**Scores:**

2012	
I Vini di Veronelli 2016	★★★
Decanter 2016	86
2011	
I Vini di Veronelli 2015	★★
2010	
I Vini di Veronelli 2014	★★

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