

## "GIALLO" I.G.T. Toscana Organic - Vintage 2018



**Location:** Hilly areas around the town of Castiglione D'Orcia  
**Grapes:** 70% sangiovese 15% cabernet sauvignon, 15% merlot  
**Area:** 3 ha  
**Age plants:** 15 years  
**Soil:** Clayey tuff rich in skeleton  
**Training system:** Spurred cordon  
**Density of vines per hectare:** 4600  
**Average yield per plant:** 1,5 kg/plant  
**Exposure:** south and north  
**Altitude:** 500 mt. S.l.m.

**Vinification Process:** Hand-picked harvest on the last week of September. Fermentation occurs separately for each grape variety at controlled at max temperature (28°C) for 14 days in stainless steel tanks. After a Malolactic.

Refinement for Sangiovese vine in steel about 1 year, and for grape cabernet sauvignon and merlot in medium-toasted French oak barrels.

Fermentation, the ageing is in stainless steel tanks. Bottling is after a roughing down filtration.

### Key figures at bottling:

**Alcohol:** 13,42%

**Total Acidity:** 5,12 gr/l

**Volatile acidity net:** 0.56 gr/l

**Total sulfur dioxide:** 58 mg/l

**Net dry extract:** 28,20 gr/l

**ph:** 3,48

**Sugar:** 0,12 gr/l

**Tasting notes:** Ruby red. Hints of cherries, black cherries, undergrowth and spicy aromas with a slight vegetal background. Taste is full, moderately tannic, with a final acidic vein that gives a pleasant persistence.

