



Marinaia IGT Toscana

Merlot and Sangiovese

A ripe, lifted but attractive Tuscany..fruit-driven finish.

91 Points James Suckling

Grape Varietal: 50% Sangiovese - 50% Merlot

Vineyard location: Santa Restituta

Exposure and altitude: West, south-west; 320 - 420 metres

Soil composition:

Sangiovese: Marl, limestone and calcareous sandstone. Marine deposits.

Merlot: Sandy clay.

Training system: Spurred cordon, Guyot.

Planting density: 6,200 vines/hectare.

Vinification process: All work in the vineyards and cellar is done meticulously by hand. Only perfectly mature, carefully selected grapes are harvested into their 20 kilo cassettes.

Fermented with indigenous yeasts in temperature-controlled vats, the must is pumped over and manually punched down.

The wine matures for up to 18 months in 225 liter French oak, and ages in bottles for a minimum of 9 months.



6.000

0,75 lt