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Rosso IGT Toscana - cl 75

IGT Toscana was created in 1995 and includes the provinces of Arezzo, Florence, Grosseto, Livorno, Lucca, Massa Carrara, Pisa, Pistoia, Prato and Siena. It is named after Tuscany, one of the most significant Italian wine regions. This area has a great winemaking vocation with a millenary tradition, and is famous for the production of great reds and interesting whites. Here, an autochthonous vine joins international grapes to create Florenzia Bottega, a robust wine with remarkable character and personality.



Production Area: Tuscany, Italy

Vines: Sangiovese, Merlot, Cabernet Sauvignon, Petit Verdot

Plants per Hectare: 4000-4500

Training System: Spurred Cordon

Harvest Period: Between mid-September and mid-October

Yield per Hectare: 50 q/Ha

Characteristics:

Production Area

- > The grapes used to produce this wine are from a hilly area with limey-clay soils, with a good structure, not excessively deep.
- > The climate is continental. Winters are cold though not too harsh, while summers can be hot and dry.
- > The remarkable day-to-night excursion, due to the hills, makes the wine elegant and perfectly acid. The vineyards enjoy winds which reduce the risk of illnesses and of excessively fast ripening.
- > These characteristics make this area particularly suitable for the production of quality red wines.

Production Process:

- > Grapes are picked between mid-September and mid-October.
- > Grapes are destemmed and softly pressed, then the alcoholic fermentation starts. Daily pump-overs are carried out. The process of "pumping over" involves breaking the cap of the skin formed on top of the vats during fermentation due to CO₂. The purposes of "pumping over" are:
 - > Dissolving substances contained in the skin into the must;
 - > Aerating the must to favor the proliferation of yeasts;
 - > Cooling the fermenting must.
- > Fermentation takes place in steel tanks, with maceration on the skins lasting approx. 15 days at a temperature of nearly 23-25 °C. This favors the extraction of tannins, which will then be refined thanks to aging in wood.
- > The skins are removed through a soft pressing, then malolactic fermentation takes place. This process is meant to reduce acidity, soften the wine and develop more complex aromas.
- > The wine is then refined in French oak barriques. Wood is porous and allows for oxygen to pass, creating a "controlled oxidization" which softens tannins, makes the wine smoother and stabilizes its color. The wine ages in wood for at least 18 months and subsequently in steel.
- > The wine is put in bottles where it rests for a while. After that it is ready to be served and tasted.





Organoleptic Characteristics:

Color and Appearance: Strong ruby red with garnet tinges.

Bouquet: Intense and characteristic, with powerful notes of red and black berries, pleasant spicy aromas and an elegant hint of violet in the finish.

Taste: Vibrant, fresh and pleasantly rounded, with soft, not aggressive tannins, closing with a good persistence.

Chemical Characteristics:

ABV: 14%

Sugar, g/l: 2-3

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 16-18 °C

Serving Suggestions: It is a perfect match with cold cuts, particularly from Tuscan tradition, first courses with meat sauces, roasts, roasted game, tasty cheeses.

Enjoy it within: 60 months.



Recommended Glass: Balloon.

Awards

Silver Medal - Mundus Vini - DE (2019) - VTG 2013

Gold Medal - Berliner Wine Trophy - DE (2019) - VTG 2013

