



## VITI AI GELSI

### Organic Wine



<b>THE WINE</b>	
Denomination	IGT TOSCANA PASSITO ORGANIC MERLOT
Vintage	2017
Main grape varieties	Merlot
<b>TASTING NOTES</b>	
Color	Intense ruby red with purple reflexes
Aroma	To the nose reminds of mature red fruits, above all cherries. Spicy notes.
Taste	Fresh, sapid, persistent, much structure and high acidity
<b>TERRITORY OF PRODUCTION</b>	
Production area	Alta Maremma - Montescudaio
Vineyards of provenance	Fontirosso
Year of implanting of vineyards	Fontirosso year 1999
Exposure	East/west
Altitude on sea level	70 mt above sea level
Nature of the soil	Medium soil mixture with presence of gravel
Density of plantation	4.500 strains per hectare
Production (kg./plant)	0,800 kg/plant
Date of harvest	Mid September
<b>PROGRESS OF THE HARVEST</b>	
	By hand in crates
<b>WITHERING, VINIFICATION AND AGEING</b>	
Withering	As soon as the grapes are harvested they are placed on racks to dry for 30 days
Fermentation containers	Open barriques and stainless steel at controlled temperature
Fermentation temperature	20°C
Yeasts	Native strains
Duration of fermentation	50 days. Vinification takes place with the skins for 2/3 days. Immediately after the wine is drawn off and left to ferment without the skins. Fermentation ends when alcohol presence is not above 16% vol.
Malolactic fermentation	No
Containers for ageing	Stainless steel
Duration of ageing	6 months
Filtration	Not filtered
Ageing in bottle	6 months
Number of bottles produced	350
<b>PAIRINGS</b>	
Chocolate desserts, pastry. It is also paired at end of meal with herb cheeses and goat cheeses	

