



CASTELLO GINORI

Organic Wine



IT BIO 014

AGRICOLTURA ITALIANA

THE WINE	
Denomination	IGT Toscana Rosso
Main grape varieties	Merlot, Cabernet Sauvignon, Syrah
TASTING NOTES	
Color	Purple red, intense, brilliant and concentrated.
Aroma	Ripe wild berries, red and black, with toasted and spicy notes
Taste	Warm, with soft and round tannins, long and fresh finish
TERRITORY OF PRODUCTION	
Production area	Alta Maremma – Montescudaio
Vineyards of provenance	Fontirosso, Poderinovi, Campordigno
Year of implanting of vineyards	1998
Exposure	North/south
Altitude above sea level	100 mt above sea level
Nature of the soil	Medium soil mixture with presence of gravel
Density of plantation	5500 vines per hectare
Production (kg./plant)	1,00
Date of harvest	Mid September
HARVEST	
	By hand in crates
VINIFICATION AND AGEING	
Fermentation tanks	Cement
Fermentation temperature	15°C the first two days, then 30°C until depletion of sugars
Yeasts	Natural from the grapes
Duration of fermentation and maceration	15 days
Malolactic fermentation	In Steel
Containers for ageing	Barriques in medium toasted French oak
Age of ageing containers	1/3 new, 1/3 one year, 1/3 second passage
Capacity of ageing containers	225 lt, 300 lt e 500 lt
Duration of ageing	16 /18 months
Ageing in bottles	12 months
Number of bottles produced	8000
PAIRINGS	
Roast lamb, wild boar stew, Chianina “peposo” (peppery stew)	