



# CAMPORDIGNO

## Organic Wine



<b>THE WINE</b>	
Denomination	Montecudaio DOC Merlot Biologico
Vintage	2018
Main grape varieties	Merlot
<b>TASTING NOTES</b>	
Color	Purple red, intense and brilliant
Aroma	Intense, red fruits with slight spicy notes
Taste	Fresh, round and harmonious, sapid and very fresh
<b>TERRITORY OF PRODUCTION</b>	
Production area	Alta Maremma - Montescudaio
Vineyards of provenance	Fontirosso and Poderinovi
Year of implanting of vineyards	Fontirosso and Poderinovi year 2000
Exposure	Fontirosso and Poderinovi east/west
Altitude on sea level	100 mt above sea level
Nature of the soil	Medium soil mixture with presence of gravel
Density of plantation	Fontirosso and Poderinovi 4.500 strains per hectare
Production (kg./plant)	1,5
Date of harvest	Beginning of September
<b>PROGRESS OF THE HARVEST</b>	
	By hand in crates
<b>VINIFICATION AND AGEING</b>	
Fermentation tanks	Stainless steel with controlled temperature
Fermentation temperature	15°C for the first two days, then up to 28°C until depletion of the sugars
Yeasts	Natural from the grapes
Duration of fermentation and maceration	20 days
Malolactic fermentation	Stainless steel
Containers for ageing	50 hl wood wine tanks and stainless steel wine tanks
Age of ageing containers	3 years
Ageing in bottle	6 months
Number of bottles produced	17.000
<b>PAIRINGS</b>	
Hams and salami, semi-seasoned pecorino cheese, tagliatelle pasta with mushrooms	