



Vine varieties: Merlot and Syrah
First vintage: 2010

Altitude: 120-200 meters sea level

Exposure: NE/NW

Density per hectare: 6.300 plants

Training system: spurred cordon

Soil: medium clay with small pebbles and Pliocene marine sediments.

Vinification and aging: stainless steel fermentation and malolactic conversion; ageing in stainless steel tanks for 8 months.

Color: deep ruby with violet reflections.

Aroma: mixed berries among which blackcurrant, then black cherry and plum and in addition pepper and cinnamon.

Taste: soft and juicy, it shows a round appeal; embracing mouth and aftertaste with black fruit.

Service temperature: 16-18 °C

Pairing suggestions: elaborate first courses, cheeses of medium ripeness, medium-aged cheese, roasts and stews. Delicious with Tuscan "ribollita" soup.