



Tassinaiia

2006 HARVEST

INDICAZIONE GEOGRAFICA TIPICA DI TOSCANA

Region/Origin: I.G.T. - Indicazione Geografica Tipica - Rosso di Toscana - (Toscana I.G.T.)

Grapes: 34% Sangiovese 33% Cabernet Sauvignon - 33% Merlot

Location: 100 m above sea level, exposition South/South-West

Vine density per hectare: 5.600

Training system: Spurred Cordon

Vintage: Harvest: Grapes are picked by hand, starting on the second week of September for the Merlot, on the third week for the Sangiovese, followed by the Cabernet Sauvignon.

Fermentation: In stainless steel vats at 30 °C, 18 days for the Merlot, 16 days for the Cabernet Sauvignon and 15 days for the Sangiovese.

Aging: The wine was aged separately in both new and used French oak barrels for 14 months.

Bottling: August 2008

Alcohol: 14% vol.

Total Acid: 5,20 g/l

Production: 120.000 bottles in 6 bottle cases.

Available also in Magnum bottles.



Oenologist: Carlo Ferrini

