



Tassinaiia

2007 HARVEST

INDICAZIONE GEOGRAFICA TIPICA DI TOSCANA

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

Grapes: Merlot and Cabernet Sauvignon with other noble vines

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

Vine density per hectare: 5.600

Training system: Spurred Cordon

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.

Sugar level at harvest: 250 g/l

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 2009

Alcohol: 14% vol.

Total Acid: 5,20 g/l

Production: 70.000 bottles in 6 bottle cases.

Available also in Magnum bottles.



Oenologist: Carlo Ferrini

