

Soils: The major soil type is tufo, a soil rich in volcanic rock. Vineyards are planted at high density, from 6,500-8,700 hl/ha, for maximum fruit quality.

Grape Varieties: 60% Sangiovese, 40% Cabernet Sauvignon.

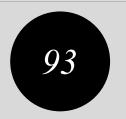
## WINEMAKING

Fermentation: Fermentation takes place in stainless steel tanks at temperatures between 26-30°C for ten days.

Aging: The wine is then aged for 12 months in Slavonian oak.

## **TASTING NOTE**

Offering an intense bouquet of ripe red cherries and other mature red fruits, the wine is well-balanced with good structure and length. Perfectly paired with pastas with red meat sauces, white meats, and fresh cheeses.



## **JAMES SUCKLING**

"Aromas of blueberries, blackberries and flowers following through to a full body with firm and chewy tannins. A long and flavorful finish. Structured now. Needs two or three years to soften."