

Igt Toscana rosso “L’Attesa” 2008

Characteristic of the vineyard

Grape varieties	<i>Sangiovese 65%, Merlot 20%, Colorino 10%, Ciliegiole 5%</i>
Area of production	<i>Montepulciano (Bertille)</i>
Position on the land	<i>North-south</i>
Vine training system	<i>Cordon spur</i>
Layout of planting	<i>2.60 x 1.00</i>
Density of planting	<i>3,500 plants per hectare</i>
Average age of the vines	<i>20/30 years</i>
Yield per hectare	<i>70 quintiles</i>
Yield of grape per plant	<i>Max. 2 kg</i>
Surface of the vineyard	<i>1 hectare</i>

Clone selection and rootstock used

Rootstock 110R and others	<i>Prugnolo gentile (Sangiovese cultivated in Montepulciano) Sangiovese grosso, Ciliegiole, Colorino.</i>
Climatic performance	<i>The year registered climatic conditions with mark variability. The various atmospheric disturbances with frequent rain in late June and the successive rise of temperatures made necessary an agronomic intervention aimed at reducing the risk of attack by fungus and parasites. The months of July and August were without rain which caused the plants a slight water stress up to the colour change. The lowering of the temperatures and the rains at the beginning of September slowed down slightly the maturing but re-balanced the plants after the water stress suffered at the end of August. The temperatures rose again at the end of September allowing the plants to achieve perfect maturity and a harvest in excellent conditions</i>

Production characteristics

Production for the year	<i>65 quintiles</i>
Selection of the grapes	<i>In the vineyard, with 1 passage.</i>
Vinification	<i>In truncated conical-shaped Slovenian oak vats at a controlled temperature.</i>

Alcoholic fermentation and Maceration	<i>Fermentation with a long maturation on the marc and frequent pumping over. Maximum temperature created by allowing it to freely rise to 33°C.</i>
Malolatic Fermentation Evolution	<i>In truncated conical-shaped stainless-steel tanks to the end of December 12 months in small 5.50hl French oak barrels.</i>
Refinement	<i>A year in a temperature controlled environment</i>

Analysis of the wine

Degree of alcohol	<i>14.00</i>
Total acidity	<i>5.40</i>
Extract dry	<i>32.30</i>

Bottles produced

Quantity	<i>Around 7,000</i>
Average price in the Wine Shop	<i>Euro 12.00/14.00</i>
Weight of the bottle	<i>500 grams</i>
Cork	<i>Silicone</i>