

**Varieties**

Sangiovese and Merlot

Vineyards

Sixth Planting 2.40/2.00 X 0.80

Planting Years

2014/2019/2020

Training System

Spur Cordon and Guyot

Plant Density

5,000 vines per hectare

Yield per Hectare

6,000 kg per hectare

Harvest Time

First week of October, strictly hand harvested

Vinification

Fermentation in small stainless steel tanks (maximum 50 hl). Temperature-controlled fermentation with pump-overs, punch-downs and délestage. Maceration for a minimum of 15 days.

Aging and Maturation

Aged in 50 hl stainless steel tanks and further matured in bottle before release. Aging Potential: 15 Years

TASTING NOTES**Color**

Bright, intense ruby red.

Aroma

An elegant aromatic bouquet with notes of violet and cherry, dense and enveloping, with hints of wild berries and sour cherry.

Palate

The Sangiovese shows vibrant acidity and good structure. Smooth and pleasant on the finish, with well-balanced tannins that provide great drinkability.

Food Pairing

Pappardelle and handmade pasta with meat ragù, chicken and other white meats, grilled dishes, mixed roasts, and aged cheeses.

ALEA
TOSCANA IGT ROSSO