



ALTANA

MAREMMA TOSCANA ROSSO denominazione di origine protetta

The fragrance of this wine is exquisite and complex. It has hints of ripe cherries, tobacco leaves, red currant and rhubarb jam: the flavour is warm, seductive and in a perfect balance with a deep freshness ending in perfect enjoyment.

DENOMINATION Dop Maremma Toscana Rosso - Red wine

VARIETAL Sangiovese 100%

PRODUCTION AREA Maremma Tuscany

VINEYARD Vigna del Sole al Poggiarello

VINES PER HECTARE 6.000

SOIL TYPE Red clay, rich in pebbles, well drained. There is a strong presence of iron and other local minerals

TRAINING SYSTEM Spurried Cordon

HARVEST Second and Third weeks of September

HARVESTING METHOD By hand. Destemming followed by gentle pressing

ALCOHOLIC FERMENTATION In temperature controlled stainless steel

AGING In barrique for 1 year followed by aging in bottle (6 months)

YIELD 5.000 bottles

ANALYSIS Alcool: 14% vol.