



BABONE



MAREMMA TOSCANA ROSSO denominazione di origine protetta

VINO BIOLOGICO

A superb example of agility and character without defects. The nose is a puzzle, rich and at the same time well chiseled. Notes of red fruit, black licorice and green nuances all combine in exquisite elegance. There is a balsamic background and a remarkable freshness. Good weight in the mouth with soft tannins, a nice long finish. Powerful and rich.

DENOMINATION Dop Maremma Toscana Rosso - Red wine

VARIETAL Sangiovese 65%, Syrah 35%

PRODUCTION AREA Maremma Tuscany

VINEYARD Babone e Vigna di Augusto

VINES PER HECTARE 4.000 - 6.000

SOIL TYPE Soft, not very deep, rich in stones, well drained, on a strong slope

TRAINING SYSTEM Spurried Cordon

HARVEST First and Second weeks of September

HARVESTING METHOD By hand. Destemming followed by gentle pressing

ALCOHOLIC FERMENTATION In temperature controlled stainless steel

AGING Mainly in stainless steel tank, only a small part in barrique for 1 year followed by a long aging in bottle

YIELD 20.000 bottles

ANALYSIS Alcool: 14% vol.