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TYPE: Toscana i.g.t.

PRODUCTION ZONE: Florence hills of Impruneta.

WINEYARD AREA: 0,9 hectares

AVERAGE HEIGHT: 250 s.l.m..

EXPOSITION AND SLOPE: South, 10-15 %

PLANTING YEAR: 2003

GRAPES: Merlot 100 %

WINE YIELD/HECTARE: 36 HI.

HARVEST: in September, hand-harvest, the grape was crushed in a soft way.

VINIFICATION: the grapes were macerated in stainless steel tanks for about 16 days, with a periodic remounting for a better extraction of colour and soft tannin, during which the wine completed its alcoholic fermentation.

MATURATION: 30 months in new barriques of French wood, medium toasting

REFINING: In bottles of at least 12 months

PRODUCT QUANTITY: 800 bottles of l. 0,750

TASTE: Intense ruby red colour; in the nose it is well marked with a forest fruit some raspberry, blackberry. In the mouth, it is very full but elegant with soft tannins and of a long and persisting taste.

REWARDS:

Wine Spectator USA, Wine Magazine (only web site) "Wow. This is an opulent and decadent red, boasting so much raspberry, blackberry and toasty oak character. Full-bodied, with big, velvety tannins and a long, long finish. Loads of character. Merlot. Best after 2012. 115 cases made. —JS **96/100**

Vini d'Italia 2022 Gambero Rosso Editore "...ha cenni di votive e maggiorana, con sottofondo balsamico" **2 glasses**

I Vini di Veronelli 2022 Veronelli Editore **89/100**

Winecritic - Raffaele Vecchione 2022 "Precise and radiant in the glass, it offers intense and captivating mixed floral and fruity notes reminiscent of plums, blackberries, blueberry juice, wild violets and agapanthus flowers. Medium-full body, solid and centered, it offers well-ripened polymerized tannins and a finish of pleasant progression, smooth and brilliant in the lateral freshness." **93/100**

Decanter World Wine Awards 2017 **Bronze medal**

Concours Mondial Bruxelles 2020 **Gran Gold Medal**

