



DICATUM



Denomination: IGT Toscana Rosso

Grapes: 100% Sangiovese

Vineyards location: Cerreto Guidi, single vineyard

Vineyards characteristics: At cerreto Guidi a 150 meters above the sea level, characterized by a terrain rich of clay and fossils.

Vineyards training: spurred cordon

Wine fermentation: Fermentation with maceration in steel at a controlled temperature of 25-28 °C for a period of approx. 30-35 days.

Wine aging: Aged in 500-litre tonneaux, only a third of which are new, for 18 months.

Alcohol: 14.5% Vol.

Annual production: 4.000 btl

Serving temperature: 16-18 °C

Tasting notes: Purple color with garnet reflections, of great intensity. On the nose it is powerful with notes of cassis and tobacco.

*Il Vigneto dedicato a Giuseppe Nieri
Dicatuma Lui e a tutti Voi*