



SALAMARTANO

Denomination: IGT Toscana Rosso

Variety:

60% Cabernet Sauvignon
35% Cabernet Franc
5% Petit Verdot

Vineyards location: Cerreto Guidi (Cabernet Franc, Petit Verdot) e Villanova (Cabernet Sauvignon)

Vineyards characteristics: The Cerreto Guidi vineyards are at 150 meters above sea level, characterized by a soil rich in clay and fossils. The Villanova vineyards are located on the plain on a rocky and mineral soil.

Vineyards training: spurred cordon and Guyot

Wine fermentation: Separate fermentation of the grapes by vine and vineyard with maceration in steel at a controlled temperature of 25/28 °C for a period of approx. 30-35 days.

Wine aging: The refinement takes place in French oak barriques, partly new and partly second passage, for about 18 months. The different types of barriques guarantee a perfect evolution of the wine.

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

Alcohol: 14,5 %

Serving temperature: 18°C

Annual production: 4.500 btl

