



TERRITORY

Denomination: Monteregio di Massa Marittima D.O.C.

Grape variety: Sangiovese 85%; Syrah 10%; Cabernet Franc 5%

Vineyard: Località Casteani 1 Gavorrano (GR) Tuscany - Italy

Size of the vineyard:
Sangiovese 2,5 hectares
Syrah 2,00 hectares
Cabernet Franc 1,07 hectares

Altitude: 85 meters. a.s.l.

Exposure: East-West facing

Soil Characteristics: The earth is rich in clay and with good drainage due to the proximity of a river and the abundance of stones. As a result, these soils are porous and can create very harsh growing conditions for vines, in which is only the very best and heartiest vines can survive.

Training system: Spurred Cordon

Age of vines: 8 years

Density of the vineyard: 7,140 vines per hectare

Yield grapes: 60.00 Ql/Ha

Yield wine: 40.00 Hl/Ha

VINTAGE CHARACTERISTICS

Climatic conditions: The early months of 2012 were rather cold and marked by significant snowfall in February, something somewhat unusual for the Tuscan coast. Bud break was nonetheless normal, even if the number of bunches per bud was rather small. Late spring and early summer were very warm and dry, leading to small, concentrated berries and limited clusters per vine. This, in addition to the low fertility already noted, led to a 20% drop in production. Despite the low yield, the overall quality was unexpectedly higher than what could be expected from a torrid vintage - excellent fruit, a bracing acidity,

and, above all, high quality tannins. The 2012 vintage demonstrated, once again, that Maremma can produce excellent wine in hot vintages. The contours of the terrain and the nearby presence of the sea succeed in mitigating warm temperatures and contribute to preventing vine stress which could compromise the proper ripening of the grapes.

Harvest: Once the grapes were ripe in September, we handpicked the fruit, placing the clusters in small 12 kg in order to further sort the grapes and select the best fruit before destemming and soft crushing.

Fermentation: In stainless steel vats with temperature control.

Fermentation Temp: 26°-28° C

Length of fermentation: 14 Days

Skin maceration: During alcoholic fermentation.

Malolactic: Occuring naturally without the need of inoculation.

Ageing: 12 months in 225 litre used French oak barrels and after 12 months in cement vats with temperature control.

Bottling: June 2015

Bottle aging: Minimum 12 Months

Production: 10,000 bottles

Packaging: carton box with 6 bottles of 750 ml, wooden box with 6 bottles of 750 ml, wooden box with 1 magnum of 1500 ml

ANALITYCAL DATA

pH: 3.54

Total acidity: 5.80 g/l

Alcohol: 14% by Vol.

Residual sugar: 1 g/l

Colour: Intense ruby red colour

Taste: Wonderful aromas of blackberries, blueberries and flowers follow through to a full body. Mineral undertones. Dense and full in the palate, with velvety tannins and a fruity finish; a typical Sangiovese of Tuscany Coast.