



# Podere della Filandra IGT TOSCANA ROSSO

**GRAPES:** Merlot 100%

**VINEYARDS:** 10-20 years.

**ALTITUDE:** 350 mt. slm.

**TERRAIN:** Hilly terrain rich in skeletons, well ventilated, presence of limestone.

**EXPOSURE:** South-West.

**BREEDING SYSTEM:** Guyot

**HARVEST PERIOD:** Second half of September.

**VINIFICATION:** The destemmed grapes are vinified separately in steel barrels at a controlled temperature below 30°C. The wines carry out the alcoholic and malolactic fermentation spontaneously in steel.

**AGING:** In tonneaux for 6 months, in bottle for at least 6 months.

**ALCOHOL CONTENT:** 14% vol.

**PRODUCTION:** 3.000 bottles 0.75 Lt

**SERVICE TEMPERATURE:** 16°C.

**COLOUR:** Intense impenetrable ruby red.

**SMELL:** Intense and complex, typical notes of plum and raspberry preserved by a natural vinification, simple but accurate.

The aging in oak wood gives a spicy note.

**TASTE:** Soft and enveloping. The tannins are mature and well balanced by acidity.

Good persistence olfactory taste, after swallowing immediately return the aromas of fruity.

**PAIRING:** Red meat and aged cheese.