

Lavischio - Toscana Rosso IGT 2019

From the name of the small Lavischio river that marks part of the boundaries of the vineyards of the property comes this Merlot with a fresh and fragrant vein. The short passage in the barrel enhances the typical personality of the grape from which it comes, giving it the right roundness and a rich, persistent and very fruity bouquet.

Capacity (ml):	750
Seasonal trend:	Winter with average temperatures but with very little rain. Spring cool characterized by a May with one of the highest rainfall rates of always (230 mm). The summer was hot and dry, interspersed with 3 strong days temporal. The alternation of heat and thunderstorms accompanied us until September. The seasons were not regular but led to a harvest beautiful as quality and quantity giving full and loaded wines with great fruit and finesse.
Area:	Monteriggioni
Age of the vineyards:	From 10 to 20 years
Vineyard exposure:	Southwest
Ground:	Clay schists
Altitude:	200 meters
Grapes:	100% Merlot
Training system:	Spurred cordon
Plant density:	5,000 plants / ha
Harvest:	Mid September, by hand in crates
Vinification:	In thermo-conditioned steel tanks at 28 ° -30 ° C for 10-12 days; fulling of cap with automatic piston system
Bottle aging:	4-5 months
Production:	6,000 bottles
Color:	Ruby red
Perfume:	With notes of currant, wild berries and violet
Flavor:	Very harmonious, soft and elegant in the aftertaste
Longevity:	7-10 years
Food pairing:	First courses, roasted white meats, cheeses
Service temperature:	16 ° C

