

I FABBRI



IL DOCCIO TOSCANA IGT

GRAPES

100% Merlot

PRODUCTION AREA

This wine comes from the highest vineyards (630 meters above sea level) from which we obtain the freshest and most fragrant grapes.

VINIFICATION

In small 30hl containers with maximum temperatures of 28°C, with 18 days of maceration, frequent pumping over and punching down.

AGEING

In 500 liter barrels of French oak for 18 months, followed by at least 3 months of bottle ageing.

