



“LO SCUDIÈRE” ROSSO TOSCANA IGT

GRAPES

100% Sangiovese

PRODUCTION AREA

The grapes come from *le Pievi* vineyard in Bolgheri. It is located at an altitude of 50 metres a.s.l. (164 feet a.s.l.) and exposed to South - West. Here the soil is characterized by layers of clay, sand and silt.

VINIFICATION

The grapes are hand-picked and put in small trunks. 25% of non-destemmed grapes ferment in 30 hl oak vats. Variable frequency and duration of pumping over, depending on the results of daily tastings. Maceration on the skins lasts for more than one month.

AGEING

The wine ages in old barriques for one year.