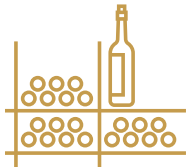


VINIFICATION

Gentle destemming, soft crushing of the berries, and vinification at controlled temperature. Fermentation is carried out by the naturally occurring yeasts on the grapes, with about 4 weeks of skin contact during which daily pump-overs are performed to extract the noble substances contained in the skins. After separating the skins, malolactic fermentation takes place spontaneously, partly in stainless steel and partly in barrique.



AGEING

Each variety is aged for 16-18 months in French oak barriques, followed by 6 months of bottle ageing before release.



Deep purple color.

Aurum Colatum

-Diadema-



TASTING NOTES



Notes of cassis, lily of the valley, wild blackberries, centifolia rose, candied violet, with hints of lavender, Tuscan spigo, and a touch of mustard and black pepper.



Italy
Toscana
Impruneta



CLASSIFICATION

I.G.T. Toscana Rosso

WINE TYPE

Red

ALC./VOL.

14%



GRAPE VARIETIES

Sangiovese, Cabernet Sauvignon, Syrah

AGRICULTURAL SYSTEM

Conventional

HARVEST

Manual harvest at full ripeness. Late September for Sangiovese, early October for Syrah, mid-October for Cabernet Sauvignon.