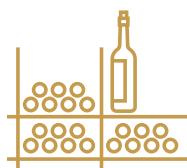




#### VINIFICATION

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-



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.

#### 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.