



Vultasi

Toscana IGT Rosso

GRAPES Merlot, Sangiovese and Petit Verdot.

PRODUCTION AREA Our vineyards in the municipality of Scansano (GR), Tuscany, Italy.

CULTIVATION SYSTEM Guyot.

DENSITY OF THE VINES 6.500 vines per hectare.

AGE OF THE VINES 25 years.

ALTITUDE 380 meters above sea level.

SOIL TYPE Medium mixture tending to clay, calcareous, rich in skeletons.

YIELD 1,5 kg per vine

HARVEST PERIOD Mid-end of September.

VINIFICATION Grapes are selected in the vineyard and harvested by hand in crates during the coolest hours of the day, crushed and conducted in thermo-conditioned stainless steel fermentation tanks. The 3 different grapes are vinified separately. After the start of the fermentation, the temperature is raised gradually, up to a maximum of 26°C. The maceration on the skins is managed with daily déléstage operations and lasts about 10-12 days. After racking, the wine undergoes malolactic fermentation in stainless steel tanks still separately. Then the operations of racking and blending between the different grape varieties are executed.

The wine is ageing for a 10 months period in concrete tanks on fine lees after the blending. Bottling takes place after the summer following the harvest.

TASTING NOTES The colour is deep and bright ruby red with violet hues. Aroma is typically Mediterranean, warm, richly fruity and spicy, in which it is possible to recognize notes of small black berries, thyme, nepetella and pink pepper. The tannins are deep, firm and silky, and well balanced by the acidity. They confer immediate drinkability, but at the same time give to the wine a very interesting evolution potential in the bottle.

FOOD PAIRINGS Ideal with first courses based on pasta, traditional Maremma earthy appetizers and red meats roasted.

SERVING TEMPERATURE About 16 °C in medium size glasses.

Affreschi Line

Standing on millennia of traditions, with its young and vivid style, this new line brings the senses a timeless feeling of freshness.