



L'ERTA

THE VINEYARD

Region:	Tuscany – the hills south-west of Florence
Location:	Vigliano village – San Martino alla Palma FI
Planting year:	1993
Exposure:	west/south-west
Ground:	hilly, strongly sloping, stony, well drained
Plants per hectare:	4500
Training system:	spurred cordon
Yield per plant:	0.7/1.2 kg

TECHNICAL DATA

2004 vintage

Designation:	IGT Toscana
Grapes:	Sangiovese Grosso 60% Cabernet Sauvignon 40%
Vinification:	maceration for about 23 days on skins, with daily riddling and delestage fermentation in stainless steel vats at a 28°C controlled temperature
Maturation:	Sangiovese Grosso 12 months in big casks (500 lt.) 2 nd fill Cabernet Sauvignon 11 months in small casks (225 lt.) 1 st & 2 nd fill
Ageing:	10/12 months in bottle
Alcohol:	13.8%

TASTING

Austere, deep, as first seen from its deep garnet hue with notes of ruby. A complex scent of leather, tobacco, graphite, blackberry, and liquorice, perfectly combined with delicate smoky touches. Fresh, flawless taste, with perfect tannin levels softly touching the palate and a very long-lasting spicy taste.

