



ROSSO VIGLIANO

THE VINEYARD

Region:	Tuscany – the hills south-west of Florence
Location:	Vigliano village – San Martino alla Palma
Planting year:	1998-2002
Exposure:	west/south-west
Ground:	hilly, strongly sloping, stony, well drained
Plants per hectare:	4500
Training system:	spurred cordon
Yield per plant:	1.8/2.0 kg

TECHNICAL DATA

2004 vintage

Designation:	IGT Toscana
Grapes:	Sangiovese Grosso 85%, small quantities of Cabernet S. and Merlot
Vinification:	maceration for 16 days on skins with daily riddling fermentation in stainless steel vats at a controlled temperature
Maturation:	50% in steel vats for 8/10 months only 25% 6 months in small casks – 2 nd /3 rd fill 25% in big casks – 2 nd fill
Ageing:	6 months in bottle
Alcohol:	13.0%

TASTING

Fresh and lively, as first seen from its bright, attractive ruby hue. Pleasant scents of wild black cherry, tobacco, earth, black pepper, with a fresh and enticing taste, well-balanced tannins, and flawless consistency with its scent; then a long-lasting finale with a fruity aftertaste.

