



Dal 1256

Rainero IGT Toscana Rosso



Varietal: *Sangiovese, Merlot, Cabernet Sauvignon in equal parts.*
Vineyard: *Casanova (Sangiovese) Casi (Cabernet Sauvignon) Moci (Merlot) located between 360 and 380 meters above sea level.*

Year vineyard planted: *between 1990 and 1997*

Vines per hectare: *5.000*

Yield per hectare: *4,5 tons*

Training method: *Spurred cordon*

Vinification: *Grapes are harvested by hand after a bunch selection in the vineyard. Stalks are removed and grapes soft pressed; the spontaneous alcoholic fermentation starts, after the maceration, at a maximum temperature of 30°C for about 30 days in wooden tanks (Cabernet Sauvignon e Merlot) and stainless steel (Sangiovese).*

Aging: *The wine spends 12 months in French oak barrels and then 12 months in the bottle.*

Tasting notes: *Impenetrable ruby red with violet hues and intense perfumes of berries and spices with tobacco and coffee notes. Great roundness and excellent structure with significant tannins well sustained by a good alcohol concentration, long and pleasant finish.*