



LAVANDAIA, BASSA

IGT TOSCANA ROSSO
ORGANIC WINE



Grape Varieties

Sangiovese, Canaiolo, Colorino

Soil

Sandy

Altitude

50 meters above sea level

Exposition

North East

Vineyard Planting

2009

Training System

Guyot, Spurred Cordon, Sapling

Harvest Period

October

Vinification

Fermentation at controlled temperature in stainless steel vats, maceration lasts for 15-20 days.

Barrel Ageing and Bottle Refining

20 months in French oak barrels, 6 months in bottle.

Tasting Notes

Intense ruby red color, almost impenetrable. Bouquet of red fruits and sour cherry softened by a pleasant woody note, warm and silky on the palate with a significant sweetness due to round and ripe tannins, well balanced by a final sapidity.