



LAVANDAIA, GIULIVA

IGT TOSCANA ROSSO
ORGANIC WINE



Grape Varieties

Canaiolo, Colorino

Soil

Sandy

Altitude

50 meters above sea level

Exposition

North East

Vineyard Planting

2009

Training System

Guyot, Sapling

Harvest Period

October

Vinification

Fermentation at controlled temperature in oak conical trunk casks, 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 and brilliant color, fruity and mineral fragrance, sweet aroma of redcurrant, cherry and berries, lightly spicy. Full-bodied and smooth on the palate, with elegant tannins and rich aftertaste.