



LAVANDAIA, MADRE

IGT TOSCANA ROSSO
ORGANIC WINE



Grape Varieties

Sangiovese, Canaiolo, Colorino

Soil

Clay Skeleton

Altitude

70 meters above sea level

Exposition

West

Vineyard Planting

1960

Training System

Guyot

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

Bright ruby red color, with glints of garnet complex and polychrome bouquet in which the sweet notes of forest fruit jam dominate, accompanied by a faint floral note of violets and a hint of toasted tobacco and coffee, warm and silky at the palate with mature and enveloping tannins that enhance its elegance.