

LAVANDAIA, GIULIVA

IGT TOSCANA ROSSO
ORGANIC WINE



A wine that through its simplicity manages to fill you with emotions. The two protagonists of this wine are Canaiolo and Colorino, where they have found the ideal environment in the Lucca hills to best express their potential. The softness of Canaiolo blends perfectly with the freshness and aromas of Colorino resulting in a wine with a brilliant and intense ruby red colour.

GRAPE VARIETIES Canaiolo, Colorino

SOIL
Sandy

VINEYARD PLANTING
2009

ALTITUDE
50 meters above sea level

TRAINING SYSTEM
Guyot
Sapling

EXPOSITION
North East

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 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.

