

Mediterra 2023

TOSCANA I.G.T.



grape varieties

Syrah 40%, Merlot 30%, Cabernet Sauvignon 30%



vineyard location

Le Sondaie vineyard and Valle di Cerbaia vineyard

altitude

25 m a.s.l. (82 ft)

exposure

West

soil characteristic

Clay, well drained sandy silt, with high concentrations of magnesium and iron

training system

Spurred cordon and guyot

planting dates

16 years

density

7,936 vines/Ha (3,211 vines/ac)



vinification

De-stemming and then soft pressing of the grapes

fermentation

In temperature controlled stainless steel tanks

fermentation temperature

26/28°C (79/82°F)

length of fermentation

15 days

malolactic fermentation

In temperature controlled stainless steel tanks

ageing

Partly in steel and 8 months in second passage French oak barriques



alcohol content

13%

total acidity

5.7 g/l

residual sugars

0.6 g/l

dry extract

22.5 g/l

pH

3.2



The 2023 vintage was a complex but at the same time very fascinating vintage. In our vineyards the vines followed a regular, if not excellent, trend.

There was a return to the harvest rhythms of the past, without the rush of having to chase the accelerated ripening caused by high temperatures.

The first months of the year were much milder than normal. With the end of April, however, everything changed. We had several disturbances that lasted until the beginning of June. It can be said that it was definitely a very rainy spring, with a summer that struggled to get started and which only definitively established itself in the last days of June. What arrived was a very hot summer which lasted until the second fortnight of August.

The rains at the end of the month were the winning weapon of this vintage and allowed us to achieve perfect ripeness and harvest the grapes at their maximum splendor. The 2023 harvest was enjoyed, breathed, in which the ripening of the different varieties followed one after the other at the right pace, seeing us busy for more than 40 days. The grapes brought to the cellar are healthy, lush, with a good concentration and with an adequate sugar level. We expect elegance, power and intense aromas.



A blend characterized by a high percentage of Syrah, a strong and clear wine, with intense olfactory sensations of red fruit and spices, a soft and enveloping taste that moves, in a dynamic and lively way, between notes of red berries and sweet toasted notes, supported by a pleasant acidity that increases the drinkability.



An ideal pairing with various meat dishes, cold cuts and medium-matured cheeses, including Italian pecorino. It should be enjoyed slightly chilled, with seafood dishes such as mullet in tomato sauce, poached fish and Livorno-style salt cod.

