



REGION: Tuscany
AREA: Bolgheri, Castagneto Carducci, Livorno
VINEYARD LOCATION: Le Sondaie Vineyard and Valle di Cerbaia Vineyard
ALTITUDE: 25-30 m a.s.l. (82/98 feet)
EXPOSURE: West
SOIL CHARACTERISTICS: Clayey, sandy soil, rich in magnesium and iron - Dark clays rich in metalliferous mineral
TRAINING SYSTEM: Spurred Cordon and Guyot
AVERAGE AGE OF VINES: 18 years
DENSITY OF THE VINEYARDS: 7.936 vines/Ha (3,211 vines/ac)
HARVEST AND SELECTION: Hand and machine harvest; hand selection on a sorting table before and after destemming. Soft pressing to allow partial release of the juice
VINIFICATION: Maceration and fermentation in temperature-controlled stainless-steel tanks
FERMENTATION TEMPERATURE: 26/28°C (78/82°F)
FERMENTATION LENGTH: 15/20 days
MALOLACTIC FERMENTATION: In temperature-controlled stainless-steel tanks
AGEING: partly in steel and 8 months in second passage French oak barriques. 4 months bottle ageing

ALCOHOL DEGREE: 13,5 Vol | **TOTAL ACIDITY:** 5,2g/l | **RESIDUAL SUGAR:** 1,0 g/l | **DRY EXTRACT:** 30,5 g/l | **PH:** 3,7

VINTAGE NOTES: 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. At 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 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 splendour. The 2023 harvest was enjoyed, and 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.

TASTING NOTES: A blend characterized by a high percentage of Syrah, a strong and clear wine, with intense olfactory sensations of red fruit and spices, a fresh 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. It reveals the parfums of the Mediterranean herbs which expresses the intensity of an intact fruit.

SERVICE: Serve at a temperature of 14/16°C (57/61°F) and uncorking at the service moment.

FORMAT: 375 ml - 750 ml - 1500 ml - 3000 ml

WINE SPECTATOR
7 TIMES

90+

WINE ENTHUSIAST
5 TIMES

90+

ROBERT PARKER
4 TIMES

90

JAMES SUCKLING
2 TIMES

94

FALSTAFF
3 TIMES

91+