



Toscana Rosso "LA QUINTA" 2018

Denomination:	Toscana Rosso IGT
Vintage:	2018
Grape variety:	100% Sangiovese
Vineyard area:	3.5 ha
Vine age:	18 years
Elevation:	300 meters
Aspect:	Southeast
Soil profile:	Pebble and clay
Vine training system:	Spurred cordon at a density of 6,600 vines per hectare
Yield per hectare:	50 quintals/ha
Fermentation:	7-day fermentation in steel tanks, with 12 days of skin contact
Ageing:	12 months in large 500 and 2,500-liter oak casks, followed by additional time in concrete vats.
Alcohol %:	13.50% vol.
Total Acidity:	6.10 g/l.
Production:	10,000 bottles