



Toscana Rosso "LA QUINTA" 2020

Appellation:	Toscana Rosso IGT
Vintage:	2020
Grape variety:	100% Sangiovese
Vineyard area:	3.5 ha
Age of vines:	6 to 10 years
Elevation:	400 meters
Exposure:	South-East
Soil profile:	Medium texture, with pebble content
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 and 13 days skin contact
Maturation:	12 months in 700-litre oak casks, 2,500-litre tapered oak tanks and 2,700-litre "cocciopesto" amphorae, followed by additional time in concrete vats. About 6 months in bottle.
Alcohol %:	14,00% vol.
Total Acidity:	5.90 g/l
Production:	14,000 bottles