



“LA QUINTA” Toscana Rosso IGT 2021

Appellation:	Toscana Rosso IGT
Vintage:	2021
Grape variety:	100% Sangiovese
Vineyard area:	3 ha
Age of vines:	7 to 10 years
Elevation:	400 m above sea level
Exposure:	South-East
Soil profile:	Medium texture, with pebble content
Training systems:	Spurred cordon at a density of 6,600 vines per hectare
Yield for hectare:	50 quintals/ha
Fermentation:	7-day of alcoholic fermentation in steel tanks and 13 days of skin contact
Maturation:	12 months between 700-liter oak casks, 2,500-liter tapered oak tanks and 2,700-liter “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:	13,000 bottles