



LA NOCETTA

2007 IGT TOSCANA ROSSO

Vineyard: Sloping land with moderately loose-packed clayey soil, south/southeast exposure at an altitude of 245 metres above sea level; 5,000 plants per hectare

Grape Varieties: 65% Sangiovese, 35% Cabernet Franc

Treaning system: Gujot

Yield/hectare: 45 quintals

Harvest: By hand in the last week of September with the initial selection of grapes in the field

Vinification: Delicate destemming and crushing, followed by spontaneous fermentation of the must in small steel vats. The *delestage* process is initially carried out daily and then less frequently; the controlled fermentation temperature remains at below 25°C.; fermentation takes place over a period of approximately 16 days and maceration extends for roughly another 7 days, along with the malolactic fermentation process

Ageing: After devatting, the wine is aged for two year in steel vats, with continuous monthly racking, then bottled and marketed one year later

Tasting notes: We wanted to produce a wine that expressed all of the complex characteristics of our Val d'Arno terroir. So we used a selected autochthonous Sangiovese and a Cabernet Franc; our vinification techniques ensured the utmost expression of the terroir, without using wood. Bright and luminous ruby colour; a rich, complex and mature bouquet with a persistent flavour of red berries, chocolate, mushrooms, currants, strawberry, wild rose, violet with the aromatic vegetal and bell pepper hints of Cabernet Franc; Flavourful and balanced, with silky and elegant tannins, enlivened by a pleasing freshness, La Nocetta is valued for its beautiful minerally quality and long finish

Alcohol: 13,5%

Organic Certificate: Suolo e Salute IT ASS S198 T 09003



la Salceta

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