



RUSCHIETO VIGNA RUSCHIETO 2011

VALDARNO DI SOPRA DOC SANGIOVESE

Vineyard: 1 hectare, planted in 2006/7, 5000 vines per hectare, facing south/southeast, silty clay soil

Grape Varieties: 100% Sangiovese

Treaning system: Gujot

Yield per hectare: 40 quintals of grapes

Harvest: By hand in the last week of September

Vinification: Delicate destemming with partial-crusching. Fermentation in steel vats. Pump-overs daily, delestages initially carried out daily and then less frequently; the controlled fermentation temperature remains at below 25°C.; fermentation and maceration takes place over a period of approximately 30 days, along with natural MLF.

Ageing: After devatting, the wine is aged in steel vats for two years, with continuous monitoring and monthly racking, then bottled and marketed after at least one years of ageing in the bottle

Tasting notes: Bright luminous ruby colour, beautiful density and juiciness of the fruit and sharp floral notes of violet and Mediterranean scrubland, with the fresh aromas of wild berry, currant, wild strawberry, wild rose; Dry, soft, fresh, well-balanced taste. Excellent complexity and intensity with vegetal and gamey notes. Great tannic structure. Really impressive length.

Alcohol: 14%

Organic Certificate: Suolo e Salute

