

la Salceta

organic winery



RUSCHIETO 2014 IGT Sangiovese

Vigna Ruschieto

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

Grape Varieties: 100% Sangiovese

Training system: Gujot

Yield per hectare: 45 quintals of grapes

Harvest: Vintage colder and rainy than in previous years, harvested by hand in the last week of September

Vinification: Delicate destemming with partially crushing. 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 six months of ageing in the bottle

Tasting notes: Deep ruby color with purple nail, 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, with balsamic note; Smooth taste, fresh, well-balanced taste. Excellent complexity and intensity. Great tannic structure, elegant and smoother.

Alcohol: 13%

Availability: 500 cl, 750 cl and 1,5 lt

Organic controlled by: Suolo e Salute



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