

la Salceta

organic winery



MUNDUS vini[®]
THE GRAND INTERNATIONAL WINE AWARD



RUSCHIETO 2015

Valdarno di Sopra doc Sangiovese Vigna Ruschieto

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

Vitigni: 100% Sangiovese

Treaning system: Guyot

Yield per hectare: 40 ql.

Harvest: Balanced year, harvested by hand in the first week of October, with the initial selection of grapes in the field.

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



la Salceta, organic Tuscany's winery
via Setteponti Levante 54b, 52024 Loro Ciuffenna, Toscana, Italy
Phone: +39 3440109342 - mail: mail@lasalceta.it
www.lasalceta.it



Instagram lasalceta



la Salceta, vignaioli in Toscana



@lasalceta

