



LA NOCETTA 2019
Toscana IGT red

Vineyard: 5000 vines per hectare, facing south/southeast, silty clay soil, altitude of 310/290 mt a.s.l.

Grape Varieties: 60% Sangiovese and 40% Cabernet Franc

Training system: Guyot

Yield per hectare: 40 ql.

Acidity: 5

pH: 3.6

non-reducing extract: 21.5

ABV: 13%

Vintage: Excellent vintage, regular climate with a warm summer without extremes and a balanced September. Harvested by hand in the last week of September

Vinification: Balanced year, delicate destemming and crushing, followed by fermentation of the must in stainless steel tanks. The delastage 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 25 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 stainless steel tanks, with continuous monthly racking, then bottled and marketed one year later

Tasting notes: Still young, with an intense and lively ruby colour; its bouquet is complex, almost austere, with notes of medicinal herbs and undergrowth which subsequently open up with references to small red fruits, blueberry and plum, violet. The sip is fresh and of great linearity, with tannins still alive, body of good breadth and final notes of small sweet spices and leather, it is appreciated for a beautiful minerality and a long persistence.

Available Formats: 750 ml, Magnum 1,5 Lt, Jeroboam 3 Lt

Awards: James Suckling 91pts – WinesCritic 91 Pts – Wine Mag 92 Pts

Ingredients: www.lasalceta.com/nocetta2019

Organic Certification: Suolo e Salute



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