



## **RUSCHIETO 2014**

### **Toscana IGT Sangiovese, Vigna Ruschieto**

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

*Grape Varieties: 100% Sangiovese*

*Training system: Guyot*

*Yield per hectare: 40 ql.*

*Acidity: 5.22*

*Ph: 3.6*

*non-reducing extract: 26.2*

*ABV: 13*

*Vintage: 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 stainless steel tanks. We use both the open fermentation and the carbonic fermentation for a part of sangiovese grapes, to obtain the particulars aromas that we love. Pump-overs daily, délestages 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 20 days.*

*Ageing: Once the wine had been run off its skins at the end of the fermentation, it was put through a full MLF in stainless steel tanks to fully bring out the finesse and expressiveness of the aromas. The ageing process, which lasted approximately 24 months, then it was bottled.*

*Tasting notes: Ruby color with purplish edge, nice density and juiciness of the fruit and clear vegetable notes of Mediterranean scrub, elegant references of undergrowth, humus and elegant balsamic finish; Soft, fresh, well balanced taste. Excellent complexity and intensity. Elegant and balanced.*

*Availability: 750 ml and 1,5 lt*

*Organic Certification: Suolo e Salute*

*Ingredients: [www.lasalceta.com/ruschieto2014](http://www.lasalceta.com/ruschieto2014)*



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