

RUSCHIETO 2018 **Valdarno di Sopra doc Sangiovese, Vigna Ruschieto**

Vineyard: 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: 6.10

Ph: 3.6

non-reducing extract: 26.8

ABV: 13%

Vintage: Balanced vintage characterized by frequent but short rains, harvested by hand starting October, 2.

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 14-24 months, then it was bottled.

Tasting notes: Deep ruby color, 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. Excellent complexity and intensity. Great tannic structure, elegant and smoother.

Available Formats: 750 ml and 1,5 lt

Awards: James Suckling 92 Pts – WinesCritic 93 Pts. – WineMag 92 Pts.

Ingredients: www.lasalceta.com/ruschieto2018

Organic Certification: Suolo e Salute



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