

PAZZESCO

Toscana IGT



CASTELLO DEL TREBBIO



Name and appellation: Pazzesco, Toscana IGT

Grape variety: 100% Merlot.

Exposure: north/west – south/west

Soil type: clay soil that guarantees good drainage thanks to its considerable limestone skeleton.

Planted: 1999.

Density: 5000 vines per hectare.

Training system: spurred cordon.

Yield: 1 /1.2 kg per vine.

Harvest: manual. The clusters are carefully selected and collected in small 10 kg crates.

Vinification: the grapes are destemmed and lightly crushed. Then, the must is allowed to ferment in small steel tanks. Fermentation is activated spontaneously. Maceration lasts between 13 and 18 days, depending on the vintage.

Aging: in 20hl barrels for 13/18 months: 50% in new French oak tonneaux and 50% in first and second fill French oak barriques. The wood selected results from years of practice and experience. Further aging in bottles for approximately 18 months.

Aging capacity: over 20 years.

Serving temperature: 16 °C in summer, 18 °C in winter.



Biointegrale



Biodiversity Friend



Biologico



Red



750 ml



14%