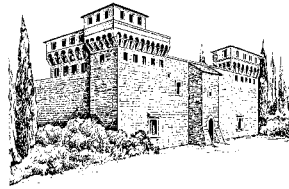


DE' PAZZI

Toscana IGT

2020



CASTELLO DEL TREBBIO



Name and appellation: De' Pazzi Toscana IGT.

Grape varieties: Sangiovese 60%, Merlot 20%, Syrah 20%.

Vineyards extension and bottles produced: 4 hectares, 20,000 bottles.

Soil: clay matrix, rich in skeleton, mainly Galestro.

Planted: 1995.

Density: 5500 vines per hectare.

Training system: Merlot spurred cordon, Syrah and Sangiovese Guyot.

Yield: 5-7 bunches per vine.

Harvest: manual, in crates.

Vinification: grapes are destemmed and crushed, with light breaking of the berry, and then fermented with spontaneous inoculation. About 20% of the Sangiovese ferments in terracotta amphorae. The other two grape varieties and the remaining quantity of Sangiovese ferment in steel tanks. Maceration lasts about 25 days. Malolactic fermentation follows in the same containers.

Aging: Sangiovese refines in second passage tonneaux, Merlot and Syrah in new and second passage barriques for 18 months.

Aging capacity: about 15 years.

Tasting notes: marasca cherries, small red berry jam, and macerated violets on the nose. Mineral notes, and a touch of sweet spices. In the mouth it is warm, enveloping, persistent, supported by a dense tannic texture and excellent freshness.

Suggested pairings: juniper seasoned woodcock, tagliatelle with roe deer ragout, medium-aged cheese. Excellent meditation wine.

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



Biointegrale



Biodiversity Friend



Biologico



Red



750 ml



13,5%