



the idea

to enrich the characteristic powerful fruit of Montepulciano with the elegant notes of Merlot grapes

the vines varieties

90% Montepulciano
10% Merlot

the vineyard

surface: 2,5 Ha
plantation spacing: 2,50x0,80
density: 5.000 stocks/Ha
altitude: 220 m o.s.l.
direction of slope: south, south-east
pruning system: running Cordon
year of plantation: 2002
soil: loamy, calcareous, with soil skeleton
yield: grapes: 8 t/Ha; must: 40 Hl/Ha

in the vineyard

winter pruning, shoot's selection, leaf stripping, green pruning, grape's thinning, harvest by hand: **Merlot:** 1st week of September; **Montepulciano:** 1st week of October

in the cellar

destalking and pressing of grapes, alcoholic fermentation under temperature control for about 10 days; devatting, malo-lactic fermentation; aging in oak barrels for about 12 months; light filtering (1 μ); bottling.