



#### TERRITORY

**Denomination:** Monteregio di Massa Marittima D.O.C. Riserva

**Grape Variety:** Sangiovese 85% Syrah 10% Cabernet Franc 5%

**Vineyard:** Località Casteani 1 Gavorrano (GR) Italy

**Size of the vineyard:**  
Sangiovese 2,5 ha  
Syrah 2,00 ha  
Cabernet Franc 1,07 ha

**Altitude:** 85 meters above sea level.

**Exposure:** East-West facing.

**Soil Characteristics:** The soil is rich in clay and very well drained thanks to the proximity of a stream. The soil is very poor and creates the ideal conditions for plant growth and a very low production per vine.

**Training System:** Spurred Cordon

**Age of vines:** 12 years

**Density of the vineyard:** 7140 vines per hectare

**Yield grape:** 65 q.li/ha

**Yield wine:** 45 hl/ha

#### VINTAGE CHARACTERISTICS

**Climatic Conditions:** The 2016 harvest was one of the best in recent years: the rains that occurred almost only in spring allowed the plants to have water availability until maturity and favored their vegetative development. The months of July and August were characterized by great heat with significant temperature changes between day and night. This thermal excursion favored the formation of aromatic and polyphenolic substances. A stable September allowed the grapes to ripen perfectly, so as to express all their qualitative potential.

**Harvest:** In the second half of September, depending on the achievement of the perfect maturation of each individual grape, manual harvesting in small 12 kg boxes and further selection of grapes took place prior to pressing.

**Fermentation:** in stainless steel tanks at a controlled temperature.

**Fermentation Temp:** 26°-28° C

**Length of fermentation:** 14 days

**Skin maceration:** during the alcoholic fermentation.

**Malolactic fermentation:** occurred naturally without the need of inoculation.

**Ageing:** 12 months in used French oak barrels and 12 months in cement vats at a controlled temperature.

**Bottling:** April 2019

**Bottle ageing:** Minimum 6 months

**Production:** 18.000 bottles

**Packaging:** carton box with 6 bottles of 750ml, wooden box with 6 bottles of 750ml, wooden box with 1 magnum of 1500ml.

#### ANALYTICAL DATA

**pH:** 3,48

**Total acidity:** 6,35 g/l

**Alcohol:** 14% Vol.

**Residual sugar:** 1,2 g/l

**Colour:** ruby red

**Tasting Notes:** Typical Sangiovese flavours with marked Cherry notes, small red and purple fruits. The perfect combination of tannins and harmonious oak aroma create a wine of great structure and complexity: a typical Sangiovese of the Tuscany Coast.