



TERRE *d*i FIORI

Maremma - Grosseto (GR), ITALIA

ROBUR - Merlot Toscana

Indicazione Geografica Tipica



APPELLATION: Merlot IGT Toscana

VARIETALS: 100% Merlot

PRODUCTION ZONE: Gavorrano (GR)

REGION: Tuscany

PRUNING SYSTEM: cordon spur

PLANTING DENSITY: 2,50 m x 0,75 m

YIELD PER HA: 5.500 kg

BOTTLES PRODUCED:4.000

VINIFICATION: maceration and fermentation in steel tanks for 14-16 days, with pumpovers, and punch downs.

AGING: Stainless Steel, and only 20% is refined in French oak tonneaux; then refinement for at least 6 months in bottle.

ALCOHOL CONTENT: 13,5% - 14,5%

COLOR: Deep red, dark, almost black.

AROMAS: the nose reveals a rich and mature expression of ripe red fruits, with notes of licorice.

FLAVORS: On the palate, the wine combines a great intensity and ripeness of the fruits with a remarkable sense of balance and freshness. The tannins create a dense and velvety structure, with a persistent fruity finish.

SERVING TEMPERATURE: 16-18 °C



COSTA

TENUTE

