



TERRE *d*i FIORI

Maremma - Grosseto (GR), ITALIA

## ARMONIA

ORGANIC - Indicazione Geografica Tipica



APPELLATION: IGT Toscana - Organic

VARIETALS: Sangiovese, Merlot.

PRODUCTION ZONE: Grosseto

REGION: Tuscany

PRUNING SYSTEM: cordon spur

PLANTING DENSITY: 2,00 m x 0,60 m

YIELD PER HA: 5.000 kg

BOTTLES PRODUCED: 4.000

VINIFICATION: After manual harvest and manual selection of the bunches, the maceration and fermentation of 15-20 days, takes place in steel vats at controlled temperature.

AGING: In steel and concrete tanks. Then in bottle.

ALCOHOL CONTENT: 13,5 %

COLOR: deep red, intense.

AROMAS: important notes of red fruits, cherries, plums, red and black berries.

FLAVORS: very pleasant on the palate, with good structure and elegant tannins.

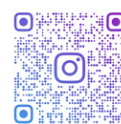
SERVING TEMPERATURE: 16-18°C



**COSTA**

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