



T E R R E *d i* F I O R I

Maremma – Grosseto (GR), ITALIA

ACANTO

Indicazione Geografica Tipica



APPELLATION: IGT Toscana

VARIETALS: 85% Sangiovese and 15% Cabernet Sauvignon

PRODUCTION ZONE: Gavorrano (GR)

REGION: Tuscany

PRUNING SYSTEM: cordon spur

PLANTING DENSITY: 2,5 m x 0,80 m

YIELD PER HA: 5.500 kg

BOTTLES PRODUCED: 20.000

VINIFICATION: maceration and fermentation in steel tanks for 15 days, with pumpovers, punch downs and delstages. Malolactic fermentation is in French oak.

AGING: The wine is barrel aged for 6-8 months, and bottle-aged for 3-6 months.

ALCOHOL CONTENT: 13,5 - 14,5 %

COLOR: intense, deep ruby.

AROMAS: Intense and complex, with red and black forest berry fruit, peonies, violets, juniper, vegetal accents, and underbrush.

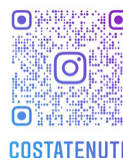
FLAVORS: Intense, persistent, and nicely structured; it is rich and fresh on the palate, with powerful tannins and smoky notes in the finish.

SERVING TEMPERATURE: 16-18 °C



COSTA

TENUTE





T E R R E *d i* F I O R I

Maremma – Grosseto (GR), ITALIA

Morellino di Scansano

Denominazione di Origine Controllata e Garantita



APPELLATION: Morellino di Scansano DOCG

VARIETAL: Sangiovese

PRODUCTION ZONE: Grosseto

REGION: Tuscany

PRUNING SYSTEM: cordon spur

PLANTING DENSITY: 3,00 m x 0,80 m

YIELD PER HA: 7.000 kg

BOTTLES PRODUCED: 20.000

VINIFICATION: 10-12 days maceration and fermentation in steel tanks, with gentle punch-downs and brief pumpovers.

AGING: Malolactic fermentation in cement, and 6 months of bottle age.

ALCOHOL CONTENT: 13,5 - 14,5 %

COLOR: intense, deep ruby.

AROMAS: Pleasingly complex nose with red berry fruit, in particular sour cherry, raspberry and mulberry, and floral accents with characteristic roses, followed by mentholated accents and herbs, in particular sage.

FLAVORS: Intense and powerful, with silky tannins and vegetal accents. A balance, elegant wine.

SERVING TEMPERATURE: 14-16 °C



COSTA

TENUTE





T E R R E *d i* F I O R I

Maremma – Grosseto (GR), ITALIA

VENTAIO - Morellino di Scansano

Denominazione di Origine Controllata e Garantita



APPELLATION: Morellino di Scansano DOCG

VARIETAL: Sangiovese

PRODUCTION ZONE: Grosseto

REGION: Tuscany

PRUNING SYSTEM: cordon spur

PLANTING DENSITY: 3,00 m x 0,8 m

YIELD PER HA: 5.500 kg

BOTTLES PRODUCED: 5.000

VINIFICATION: 14-15 days maceration and fermentation in steel tanks, with gentle punch downs and brief pumpovers.

AGING: initially in steel, then malolactic fermentation in cement vats, followed by 6 months of bottle aging.

ALCOHOL CONTENT: 13,5 - 14,5 %

COLOR: brilliant, deep ruby.

AROMAS: intense and complex on the nose, with black and red berry fruit, especially prunes and ripe sour cherries, with peonies and red roses mingled with minty talcum powder and balsamic accents that develop into Mediterranean scrub forest.

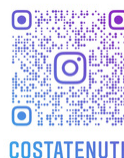
FLAVORS: soft and seductive on the palate, with elegant tannins and good structure.

SERVING TEMPERATURE: 14-16 °C



C O S T A

TENUTE





TERRE *d i* FIORI

Maremma – Grosseto (GR), ITALIA

Vermentino Maremma Toscana

Denominazione di Origine Controllata



APPELLATION: Vermentino Maremma Toscana DOC

VARIETALS: 100% Vermentino

PRODUCTION ZONE: Grosseto

REGION: Tuscany

PRUNING SYSTEM: Guyot

PLANTING DENSITY: 2,00 m x 0,70 m

YIELD PER HA: 7.000 kg

BOTTLES PRODUCED: 5.000

VINIFICATION: Manual harvest, selection of grapes. After de-stemming, the grapes are cooled down, for a cold maceration, for few hours. Then fermented in temperature controlled stainless steel vats.

AGING: Stainless Steel, followed by bottle aging.

ALCOHOL CONTENT: 12,5% - 13,5%

COLOR: crystalline straw yellow with green reflection

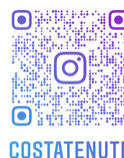
AROMAS: interesting nose, very intense with hints ranging from floral, mimosa, fruity, ripe peach, spicy with a return of aromatic herbs typical of the area, thyme, limoncino and marjoram.

FLAVORS: on the palate it has a good structure, good and pleasant persistence that highlights the sapid mineral notes.

SERVING TEMPERATURE: 8-10 °C



COSTA
TENUTE





T E R R E *d i* F I O R I

Maremma – Grosseto (GR), ITALIA

FREYR -Viognier Maremma Toscana

Denominazione di Origine Controllata



APPELLATION: Viognier Maremma Toscana DOC

VARIETALS: 100% Viognier

PRODUCTION ZONE: Grosseto

REGION: Tuscany

PRUNING SYSTEM: Guyot

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

YIELD PER HA: 9.000 kg

BOTTLES PRODUCED: 2.500

VINIFICATION: Manual harvest, selection of grapes. After de-stemming, the grapes are cooled down, for a cold maceration, for few hours. Then fermented in temperature controlled stainless steel vats.

AGING: Stainless Steel, followed by bottle aging.

ALCOHOL CONTENT: 12,5% - 15,0%

COLOR: crystalline straw yellow with soft green reflections.

AROMAS: Intense aromas of exotic fruit: mango, pineapple, and then peach.

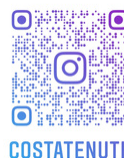
FLAVORS: on the palate it is of good structure and persistence, characterized by a balanced acidity, with sapid mineral notes.

SERVING TEMPERATURE: 8-10 °C



C O S T A

T E N U T E





TERRE *d i* FIORI

Maremma – Grosseto (GR), ITALIA

A MARE - Rosé Toscana

Indicazione Geografica Tipica



APPELLATION: Rosato IGT Toscana

VARIETALS: 100% Sangiovese

PRODUCTION ZONE: Grosseto

REGION: Tuscany

PRUNING SYSTEM: Cordon spur.

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

YIELD PER HA: 6.000 kg

BOTTLES PRODUCED: 2.500

VINIFICATION: After manual harvest and selection with sorting table, the Sangiovese grapes are dirasped and quickly brought to a low temperature, in order to better preserve the aromas.

Afterwards the grapes remain in the press for a few hours to get the desired "Pink" color.

The fermentation then takes place in steel tanks at a controlled temperature of about 16-20 ° C.

AGING: In steel tanks and then in bottles.

ALCOHOL CONTENT: 12,5% - 13,5%

COLOR: Soft pink, with lively and brilliant reflections.

AROMAS: The nose releases aromas of strawberry and red fruits, with a pleasant freshness.

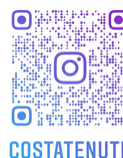
FLAVORS: the freshness and aromatic fragrance stand out on the palate, with a good persistence. Good acidity and minerality.

SERVING TEMPERATURE: 10-12 °C



COSTA

TENUTE





TERRE *d i* FIORI

Maremma – Grosseto (GR), ITALIA

BANSHEE - Sangiovese Toscana

Indicazione Geografica Tipica



APPELLATION: Sangiovese IGT Toscana

VARIETALS: Sangiovese

PRODUCTION ZONE: Gavorrano (GR)

REGION: Tuscany

PRUNING SYSTEM: cordon spur

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

YIELD PER HA: 7.500 kg

BOTTLES PRODUCED: 12.000

VINIFICATION: maceration and fermentation in steel tanks for 15 – 20 days, with pumpovers, punch downs and delstages.

AGING: Stainless Steel and cement, and then bottle refinement.

ALCOHOL CONTENT: 13,5% - 14,0%

COLOR: intense and deep ruby red, consistent.

AROMAS: intense and complex. Red berries, cherries. Vegetable hints, humus.

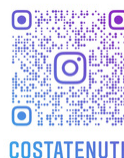
FLAVORS: intense and persistent with good structure with a rich and fresh palate with delicate tannins.

SERVING TEMPERATURE: 16-18 °C



COSTA

TENUTE





TERRE *di* 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.

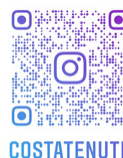
FLAVORS: On the palate, the wine combines a great intensity and ripeness of the fruits with a remarkable sense of balance and freshness. The tannins create a dense and velvety structure, with a persistent fruity finish.

SERVING TEMPERATURE: 16-18 °C



COSTA

TENUTE





TERRE *d i* FIORI

Maremma – Grosseto (GR), ITALIA

30.03

Indicazione Geografica Tipica



APPELLATION: IGT Toscana

VARIETALS: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, Syrah, Alicante

PRODUCTION ZONE: Grosseto

REGION: Tuscany

PRUNING SYSTEM: cordon spur

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

YIELD PER HA: 4.000 kg

BOTTLES PRODUCED: 3.500

VINIFICATION: maceration and fermentation in steel tanks for 15 – 20 days, with pumpovers, punch downs and delstages. Malolactic fermentation in French oak.

AGING: In French oak tonneaux for about 12 months, followed by bottle aging.

ALCOHOL CONTENT: 14,0 %

COLOR: dark red, intense and deep, consistent.

AROMAS: intense and of great complexity. Red and black berries, with spicy notes.

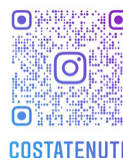
FLAVORS: intense and persistent, rich palate, with elegant tannins.

SERVING TEMPERATURE: 16-18°C



COSTA

TENUTE





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

TENUTE

