

TEROLDEGO

TOSCANA IGT ROSSO



VINTAGE: 2015
GRAPES VARIETIES: 100% Teroldego

VINEYARDS SURFACE: 3 hectares (7.5 acres)
PRODUCTION PLACE: the township of Orbetello in the Tuscan - Maremma
YEAR OF PLANTING: 2005
EXPOSURE: Southwest
ALTITUDE: 70 meters (230 feet) above sea level
SOIL: sandy, tending to clay, rich red earth and marly
MICROCLIMATE: warm, dry and mild climate, with remarkable difference in temperature between night and day in the summer season
PLANTING DENSITY: 5600 vines per hectare (2240 per acre)
TRAINING SYSTEM: Cordon de Royat

HARVEST DATE: September - October
HARVESTING: hand picked into slatted packing cases
YIELD PER HECTARE: 7 tons

VINIFICATION AND AGEING: after fermentation and maceration, the wine aged for about 6 months in stainless steel tanks.
FERMENTATION: in stainless steel tanks
FERMENTATION TEMPERATURE: 28° centigrade (82° Fahrenheit)
FERMENTATION LENGTH: 7 days
SKIN CONTACT: 12 days
AGING: for about 6 months in stainless steel tanks
BOTTLING: June
PRODUCTION:

ALCOHOL BY VOLUME: 13%

DESCRIPTION: Aubergine peel purple color. Ample and intense aromas of black cherries and blackberries. Pleasant balsamic flavours and savoury notes with grippy tannins that lead to a liquorice finish.

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GPS COORDINATE: 42°26'51.0"N 11°19'23.6"E
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