



Appellation of the wine	FIANESCO IGT TUSCANY
Vintage	2006
Grapes composition	Merlot -Sangiovese –Colorino - Syrah – Cabernet
Vineyard's exposure	Sud – Est Nord – Ovest
Elevation	240 – 300 m above sea level
Type of soil	Sandy loam with alluvial gravel
Trellis system	Unilateral cordon with cordon arm 50 cm
Planting density n° plants/acre	3.700 - 5.000 and 6000 Syrah
Age of vineyards	5 – 32 years
Cropload	1,100 – 1,500
Harvest	September / October
Alcohol percentage	13,5
Grams of sugar per liter	2,5
Grams of acidity per liter	5,1
Winemaking	Traditional with pumping over and delestage for 9 – 12 days
Ageing in wood	After skincontact the new wine is put in barriques for 12 – 15 months
Stabilization of the product	Fining and filtration
Ageing in bottle months n°	10
Annual median production of bottles n°	6.000
Colour	Intense ruby with purple reflections
Smell	Elegant and complex that reveals ripe fruits (blackberry, cherry and plum) with spices hints of vanilia and fondent cocoa
Taste	Warm and seducing, racy and persistent