

<b>Appellation of the wine</b>	<b>Fianesco IGT Toscana</b>
<b>Vintage</b>	<b>2008</b>
<b>Grapes composition</b>	Abrostine 55% - Syrah e Merlot 45%
<b>Vineyard's exposure</b>	Sud – Est Nord – Ovest
<b>Elevation</b>	240 – 300 m above sea level
<b>Type of soil</b>	Sandy loam with alluvial gravel
<b>Trellis system</b>	Unilateral cordon with cordon arm 50 cm
<b>Planting density n° plants/acre</b>	5.000 and 6000 for Syrah
<b>Age of vineyards</b>	12 – 17 years
<b>Cropload</b>	1,100 – 1,500
<b>Harvest</b>	September - October
<b>Alcohol percentage</b>	13,5
<b>Grams of sugar per liter</b>	2,8
<b>Grams of acidity per liter</b>	5,2
<b>Winemaking</b>	Traditional with pumping over and delestage for 9 – 12 days
<b>Ageing in wood</b>	After skincontact the new wine is put in barriques for 12 – 15 months
<b>Stabilization of the product</b>	Fining and filtration
<b>Ageing in bottle months n°</b>	10
<b>Annual median production of bottles n°</b>	3.500
<b>Colour</b>	Intense ruby with purple reflections
<b>Smell</b>	Elegant and complex that reveals ripe fruits (blackberry, cherry and plum) with spices hints of vanilia and fondent cocoa
<b>Taste</b>	Warm and seducing, racy and persistent