



GOVERNO  
ALL'USO TOSCANO



# VIN DEL FATTORE

SANGIOVESE MAREMMA  
TOSCANA D.O.C.

**Grapes:** mostly Sangiovese

**Training system:** spurred cordon

**Vine density:** average 4000 plants per hectare

**Type of soil:** sandy and rich in silt

**Altitude:** 60-90 mt above sea level

**Age of vines:** 5-10 years

**Harvest period:** a first batch of the grapes is handpicked and put into small boxes with holes and left to wither in refrigerated rooms until 15% of the weight is lost. The remaining the grapes are vinified at low temperature (max 27°C) with 4-6 days of maceration on the skins. The drawing off and the end of fermentation take place without further contact with the skins. After around 4 weeks, the withered grapes are pressed and, once they are fully fermenting, we add the previously-vinified grapes. The fermentation continues until almost all the sugars are exhausted; the malolactic fermentation starts naturally when the primary fermentation ends.

**Refining:** starting from May of the following year.

**Aging potential:** to be drunk within 2-4 years from its vintage

**Description:** an elegant ruby red wine, with pleasant notes of red fruits (plums, blackberries and cherries) and hints of spices. Medium bodied and dry, round palate, with an elegant fruity finish and round tannins.

**Food pairing:** with cured meat starters, pasta dishes with meat sauce and meat main dishes.

**Serving temperature:** 16°C

**Recommended glass:** a large Bordeaux-style glass.

