



## ALBERESE

ROSSO TOSCANO IGP

---

The name of this wine pays homage to the limestone based Alberese soil that predominates in Chianti area and to which the Sangiovese grape is so amenable. It is an easy drinking, light bodied wine packed with energetic red fruit and typical Tuscan earthiness. Drink it lightly chilled. Organic and biodynamic viticulture.

**Grape variety:** Sangiovese, Trebbiano toscano  
**Extension of the vineyard:** 2.0 hectares.  
Organic and biodynamic viticulture.  
**Vine training system:** Guyot and “archetto toscano”.  
**Average density per hectare:** 3500.  
**Average age of vines:** 30-50 years.  
**Average production per hectare:** 40.0 hl.  
**Harvest:** 100% manual.  
**Vinification:** spontaneous fermentation in stainless steel and cement vats with short maceration on the skins. Bottled without clarification or filtration.  
**Average annual production:** 10,000 bottles.  
**Serving temperature:** 10 °C - 12 °C.

---

