



**PIETRAROSSA**  
Toscana  
Indicazione Geografica Tipica



<b>Denomination:</b>	<b>I.G.T. Toscana</b>
<b>Variety:</b>	<b>60% Merlot, 40% Cabernet Sauvignon</b>
<b>Production area:</b>	<b>Barberino Val d'Elsa</b>
<b>Rearing System:</b>	<b>6.000 plants per hectare – Guyot</b>
<b>Maximum fermentation temperature:</b>	<b>30° C</b>
<b>Maceration:</b>	<b>21 days</b>
<b>Ageing:</b>	<b>6 months in barriques</b>
<b>Bottle ageing:</b>	<b>at least 6 months</b>
<b>Color:</b>	<b>Brilliant ruby red</b>
<b>Perfume:</b>	<b>Intense, typical of soft red fruits</b>
<b>Flavor:</b>	<b>Good concentration, medium structure with good balance</b>
<b>Alcoholic strength:</b>	<b>13,50% vol</b>
<b>Total dry extract:</b>	<b>28,20 g/lit</b>
<b>Acidity:</b>	<b>5,60 g/lit</b>
<b>Volatile acidity:</b>	<b>0,50 g/lit</b>
<b>Service temperature:</b>	<b>18° C</b>