



TERRINE I.G.T

Colour: Brilliant ruby red with shade of garnet

Nose: Hints of Marasca cherry, Strawberry liqueur, later chocolate, iris black pepper and guaranà come across the nose

Taste: Warm and soft tasting, with a delicate balance between acidity and tannic component

Grapes: Sangiovese 50% Canaiolo 50%

Training system: Spurred cordon, guyot

Vinification technique: Hand-picked, fermentation on the skins at temperature controlled stainless steel 25-27 °C for 10 days

Aging: 50% French new barriques, 50% second passage for 24 months

Average production: 2.000 bottles