



CA' DEL SARTO



Rosso 'Ardente'

REGION: Tuscany

APPELLATION: Toscana IGT

VINEYARD: From vineyards of 12 – 15 years old located in the production area dedicated to production of premium wines of Tuscany: Chianti and Maremma areas. The soil is prevalently rock, limestone with clay.

VARIETAL(S): 60% Sangiovese, 30% Malvasia nera, 10% Cilieggiolo

ABV: 13%

WINE MAKING: The primary fermentation is individually done for each varietal, blending is made only after the malolactic fermentation ends, the percentages depending much on the vintage. Immediately after the harvest, the grapes are destemmed and cooled in stainless steel vats at 8°C to 10°C for the first 12 hours.

Primary fermentation lasts app. 10 days, during which the cap is broken and the skins are pushed down in order to ensure the optimal color extraction. After all the skins and stalks are removed the new wine undergoes the malolactic fermentation.

