



VALLEPICCIOLA  
TOSCANA

# Vallepiciola Rosso 2022

INDICAZIONE GEOGRAFICA TIPICA

## DENOMINATION

Igt Toscana

## PRODUCTION AREA

Pievasciata, Castelnuovo Berardenga (SI)

## GRAPES

100% Sangiovese

## ALTITUDE

450 metres above sea level

## VINEYARD

Fontanelle

## SOIL TYPE

Limestone and clay with presence of marl and limestone

## PLANTING DENSITY

5,000 plants per hectare

## TRAINING SYSTEM

Spurred Cordon

## VINTAGE

A year marked by above-average daytime temperatures, contrasted by below-average nighttime lows-particularly during the summer months. This pronounced diurnal temperature range during the final ripening phase, enhancing both structure and freshness, further supported by the altitude and soil composition at Vallepiciola. The 2022 is the most distinguished of the three vintages produced to date, showing vibrant fruit, clearly defined Sangiovese typicity and a strong expression of our terroir

## HARVEST

Harvested by hand, selecting the best Sangiovese grapes from the Fontanelle vineyard during the last week of September

## VINIFICATION

Alcoholic fermentation in cement at a controlled temperature of 22°C for 22 days, followed by 4 weeks of maceration. Malolactic fermentation in cement vats

## PRE-BOTTLING AGEING

Barriques 50% new for approximately 20 months

## BOTTLE AGEING

In concrete vats for 3 months and in the bottle for 6 months

## LONGEVITY

More than 25 years

## OTHER FORMATS

750 ml

1500 ml

3000 ml

6000 ml

12000 ml

## ALCOHOL

14% Vol.

## SERVING TEMPERATURE

18° - 20° C



## TASTING NOTES

Intense ruby red colour. On the nose it releases ripe cherry and redcurrant notes, chasing floral hints of violets with tobacco undertones. Elegant on the palate with a perfectly integrated tannic texture. Aftertaste with balsamic notes and very long finish.



## PAIRING

This sophisticated Sangiovese goes perfectly with a succulent Florentine steak. It also goes well with pappardelle al ragù, stews and braised meats.

## VALLEPICCIOLA SOCIETÀ AGRICOLA S.R.L.

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