



VALLEPICCIOLA



QUERCEGROSSE MERLOT

Denomination: Toscana IGT

Area of production: Pievasciata, Castelnuovo Berardenga

Grapes variety: Merlot 100%

Height: 350/400 metres a.s.l.

Type of soil: Limestone and clay with presence of galestro and alberese

Yield per hectare: 5,5 tons

Plant density: 5,000 vines per hectare

Training system: Spurred Cordon

Harvest: Third decade of september, grapes coming in prevalence from Quercegrosse vineyard, 2.72 hectares facing south-west

Vinification: Alcoholic fermentation and maceration in concrete vats for 20-25 days under controlled temperature; malolactic fermentation in French oak barriques (30% new ones)

Aging: In barriques for 12-14 months approximately

Bottle aging: 6-8 months

Tasting notes: Ruby red color, blackberry, blueberry, balsamic notes. Elegant and silky notes.

Alcohol content: 14,5%