



# gòta rossa



Denomination:  
**Toscana Rosso IGT**

Training system:  
**Cordon Spur**

Grape variety:  
**Sangiovese 50%**  
**Merlot 30%**  
**Cabernet s. 10%**  
**Syrah 10%**

Plant density:  
**4,200 vines/ha**

Zone of origin  
**Montespertoli, Florence  
(Tuscany)**

Grape yield per hectare:  
**5,000 kg/ha**

Type of soil:  
**Clay loam, moderately  
calcareous**

Period of harvest:  
**End of September –  
beginning of October**

## Vinification

The grapes are very carefully selected and picked by hand during the coolest hours of the morning, then crushed and destemmed and placed in 30 hl temperature-controlled stainless steel vats. Once fermentation has started, the temperature is gradually raised, up to a maximum of 30°C.

Maceration is carried out with daily brief pumping over of the must and délestage for about 25 days. After devatting, the various parcels of wine undergo malolactic fermentation separately before beginning their maturation in 225-litre barriques of prestigious French oak (mainly used for the second or third time), which lasts for a total of 16 months. This is followed by blending, stabilisation and bottling, which is carried out during the summer. Lastly, the wine is bottle-aged for roughly 14 months.

## Tasting notes

Its colour is a deep ruby red with marked purplish reflections. The aromas are complex and varied: one finds notes of blackberries and other small, ripe black fruits, dried tobacco and broadening sensations of sweet spices like liquorice, vanilla and cinnamon. On the palate, the tannins – concentrated and still very youthful – confer volume, structure, persistence and great ageing potential.

## Serving suggestions

At a temperature of around 18°C, in very large glasses.

## Food pairings

Ideal for accompanying the rich game roasts and stews that are typical of Tuscan cuisine. It is also worth enjoying just on its own.