

## 2008 Vintage

TYPE	Maremma Toscana IGT
VINEYARD LOCATION	Perolla Tenuta (Massa Marittima, Grosseto)
ALTITUDE	100-150 metres
ASPECT	South, southeast
VINEYARD SIZE	50 hectares
YEAR PLANTED	1994
SOIL PROFILE	The area was formed in the Pleistocene era and displays plebby, sandy-clay reddish-brown soils. Other surface soils show a more compact clay-silt component rich in micrnutients.
TRAINING SYSTEM	Spur-pruned cordon
GRAPES	Merlot 55%; Sangiovese 35%; Syrah 10%
HARVEST	Merlot: September 8-12 Syrah: September 15 Sangiovese: September 22-26
VINIFICAZIONE E MATURATION	Nine days fermentation on the skins at 28-30°C followed by malolactic fermentation and brief maturation in steel
BOTTLES PRODUCED	50,000
SERVING TEMPERATURE	14-16° C
ALCOHOL	13% Vol.
TOTAL ACIDITY	5.8 g/l
RESIDUAL SUGAR	1.9 g/l

