

ERUBESCO

IGT TOSCANA 2015

Locations vineyards

Bolgheri (LI)

Altitude

30/50 mt (above sea level)

Exposure

south-west

Extension vineyards

7.4 Acres

Density of plant

6000 plant/hectare

Characteristics of the soil

Sandy and silty texture

Training system

Cordon spur

Grapes

Merlot 65%, Cabernet Franc 25%

Vinification

fermentation for about 25 days at a temperature of 26-28 ° C with native yeast Indigenous, spontaneous malolactic fermentation.

Ageing

6 months in cement tanks and 6 months in bottle

Serving temperature

18°C

Palate

Of intense ruby red color with orange reflections; has a penetrating aroma, complex, which encompasses licorice, musk, freshly cut grass, berries, fresh tasting, full bodied, velvety and pleasant.

