

ERUBESCO

IGT TOSCANA 2013

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 35%

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

