VILLANOVIANA

# EBESCO 2023

IGT TOSCANA

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.

## Selected grapes

Merlot 65% Cabernet F. 35%

## Vinification and ageing

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

Ageing: 6 months in concrete tanks and 3 months in bottle.

## Terroir

First vintage made in: 2011
Altitude: 30-50 mt (above sea level)
Aspect: south-west
Soil type: mainly clay , sandy and limestone
Extension vineyards: 3ha
Planting density: 6000 plant/hectare
Characteristics of the soil: sandy and silty texture
Training system: VSP cordon spur
Yield per ha: 8 tonne per ha

| SIZE | UMV |
|---|---|
| 0,75lt | 6 bott. |
| 1,5lt | magnum (box) |
| 1,5lt | magnum (wood box) |
| 3lt | double magnum (wood box) |

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