VILLANOVIANA

EBESCO

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.

Grape variety

Merlot, Cabernet F.

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

AZIENDA AGRICOLA VILLANOVIANA • LOC.SANT'UBERTO, BOLGHERI (CASTAGNETO CARDUCCI - LI)
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