

SOLAURA

SANGIOVESE MAREMMA TOSCANA DOC




TENUTA
RIBUSIERI
Cinigiano - Toscana

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SANGIOVESE MAREMMA TOSCANA DOC

Denomination: Sangiovese Maremma Toscana DOC

Terrain: The vineyard was planted in 2009 on a clay loam soil, facing south-west, 160 meters above sea level.

Cultivation method: this vineyard has about 5,000 vines per hectare and is grown using low pruned-spur cordon-trained vines with the amount of buds ranging from 6 to 8 per plant.

Grape variety: Sangiovese 100%

Yield: 7.000 kg.

Harvest: the Sangiovese harvest generally takes place in late September and is done by carefully hand-selecting the grapes, which are then transported to the winery in crates. The harvest of Cabernet Sauvignon and Petit Verdot is in mid-October.

Winemaking: the fermentation takes place in steel tanks at controlled temperatures. The maceration takes place over 15 days with frequent pumping pressing.

Elevation: at the end of the racking, the wine enters the phase of elevation that takes place in oak barrels for about a year.

Ageing: 6 months in the bottle

Tasting notes: It is a deep ruby red color with purple hues, the bouquet reveals red and black fruits, eucalyptus and hints of vanilla; to the taste, it is flavorful, fragrant and long-lasting.