

# 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 plants 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: harvest of Sangiovese generally takes place in late September and is done by hand with a careful selection of the grapes, which are then transported to the winery in crates.

Vinification: fermentation takes place in steel tanks at a controlled temperature. Maceration takes place over 15 days with frequent pumping pressing. Malolactic fermentation takes place in steel and only afterwards the wine evolves in wood.

Elevation: at the end of the racking, the wine enters the phase of elevation that takes place in 30Hl oak barrels for a period ranging from 18 to 24 months.

Ageing: 6 months in the bottle

Tasting notes: It is a deep ruby red color with purple hues, that will turn to garnet over time. The scent reveals red underbrush fruit, sweet spices and balsamic notes; the palate shows sapidity, fragrance and persistence, elegant tannicity in the finish, enveloping characteristic, varietal.