

TECHNICAL SHEET

SPAVENTO 2013 TOSCANA I.G.P.



Grapes	Sangiovese 50%, Shiraz 35%, Alicante 15%
Production area	Tuscany
Denomination	I.G.P. Toscana
Oenologist	Giuseppe Gorelli
Soil type	Vulcanic origin
Training system	Cordon spur
Plants per hectare	6000
Yield per hectare	50 q/ha
Harvest date	Start of October
Fermentation	100% natural, without the addition of activators yeasts. In stainless steel tanks for about 15-20 days by remontage.
Ageing	24 month in stainless steel tanks + more 12 month in bottle
Alcohol content	14,5 %
Stopper	Kork
Color	Intense red with violet reflections
Aroma	marked notes of berries, with hints of juniper, light citrus fragrances and stony sensations
Flavor	Frankness makes the taste dynamic and tense, smooth tannins with clean, lingering finish. Secure longevity and intriguing evolution
Available formats	0,75lt e 1,5lt

PODERE GUSTO SOCIETA' AGRICOLA SEMPLICE