



# I.G.T. TOSCANA BRUZZICO

Production area Antella – Florence

Vineyard extension 17,5 hectares

Certified organic estate

Soil composition Medium Mixture, tending to clay

Grape variety 50% Cabernet Sauvignon, 50% Sangiovese

Plant density Old vineyard 2.500 plants/ha

New vineyard 5.000/6.500 plants/ha

Altitude 200-300 metres above sea level

**Vinification** Bruzzico is produced in 20-year-old vines is a blend of 50% Cabernet Sauvignon and 50% Sangiovese grapes. The fermentation and break-up takes place in stainless steel tanks at a temperature between 28°C and 30°C. This procedure lasts for around 18 days. During this period twice a day pumping over were done alternating with some “delestages”.

**Aging** The Sangiovese grapes are aged in 20 hl new oak barrels for about 12 months, while the Cabernet Sauvignon grapes are aged separately in barrique barrels for approximately 18 months. The bottel aging period successively lasts for 6 months for both grape types.

## ORGANOLECTIC ANALYSIS

**Colour** Very intense ruby red

**Perfume** Intense and persistant. Very complex with pleasant fruity aromas (plums, cherries and small red berries). Light hints of red fruit combine with evident and delightful spicy fragrances (moos, underwood, tobacco and vanilla).

**Taste** Structured, powerful, balanced and harmonious. It shows a great elegance, sapidity and an interesting persistant fragrance.

