



Denomination: *Orcia Rosso d.o.c.*

Production area: *Castiglione d'Orcia (Si)*

Grape-varieties: Sangiovese 80%

cabernet sauvignon- cabernet franc –merlot 15%

Colorino ciliegiolo foglia tonda 5%

Implant density: *5000 vines per hectare (ie. 2,5 x 0,80)*

Cultivation system: *green cover of rows, rod and spur pruning*

Soil: *calcareous clayey (slate – galestro)*

Altitude: *400/500 mt a.s.l.*

Vineyard exposure: *from southeast to southwest*

Microclimate: *temperate climate characterized by winters that are generally cold and hot dry summers.*

The rains are concentrated in autumn and spring

Vinification: *manual harvest, grapes are carefully selected and then fermented at a controlled temperature in steel inox for about 10 days. After malolactic fermentation, the*

wine is aged in medium oak barrels for at least 6 months and later refined in the bottle for a further 6 months.

Tasting profile:

Colour: intense and lively ruby color

Nose: with marked hints of the territory

Palate: delicate taste, mouth- filling and well-balanced

Serving temperature: *serve at a temperature of 18 ° C*

Food pairings: *soup, fresh cheese and Tuscan cold meats*