VITICCIO

Sospetti Toscana Rosso IGT

This pleasant and refreshing wine is produced from young Sangiovese, Merlot, Cabernet Sauvignon and Syrah grapes.

Denomination: Toscana Rosso IGT

Grape varieties: 40% Sangiovese, 30% Cabernet Sauvignon, 20% Merlot, 10% Syrah

First vintage produced: 2022

Production area: Greve in Chianti

Vineyard position: 230-400 MASL with south-southwest exposure

Soil: Rich of clay, with prevalent amounts of alberese and colombino stone

Training system: spur-trained Guyot and spur-pruned Cordon

Vineyard age and density: 5-30 years; 4000-7000 plants per hectare

Harvest: manual

Vinification: Alcoholic fermentation and maceration in stainless steel tanks for 15-20 days at 26-30°C. Pumping over and delestage at regular intervals. Malolactic fermentation in stainless steel

Aging: in stainless steel tanks for 12 months

Tasting notes: Ruby red with fruity notes of cherry and strawberry. Mild and savoury in the mouth, with a good body and a subtly long finish.

Alcohol: 13.0%

Production: 50,000 bottles/year

Format: 0.75 l

