

PODERIFIRENZE
A R C I D O S S O

in Volo
Maremma Toscana IGT



CLASSIFICATION:

Maremma Toscana IGT.

GRAPE VARIETIES:

50% Sangiovese, 50% Montepulciano.

GROWING LOCATION:

Central Italy, Tuscany, Arcidosso (GR).

VINEYARD:

S-SE exposure, clay and limestone soil, 850 ft a.s.l.

CULTIVATION - HARVEST:

Spur cordon training system, density of 2000 vines per acre, manual harvest in September.

MATURATION AND REFINEMENT:

Temperature controlled fermentation in cement vats, 50% refinement in cement vats, 50% refinement in large Slavonian oak barrels for 8-12 month. Minimum bottle refinement of 3 months.

TASTING NOTES:

Ruby red colour with garnet reflections. Elegant nose with scents of red berry fruits and balsamic notes. Very well balanced on the palate, smooth and vivid with soft tannins yet sapid with a fresh acidic vein.

ALCOHOL CONTENT: 13,5% vol.

RECOMMENDED PAIRINGS:

Red meat, vegetable and meat stew, cured meats, medium aged cheese.

SERVING TEMPERATURE: 60°-65°F.

BOTTLE SIZES AVAILABLE: 0.75 l.

PRODUCTION: 7.000 bottles.



baccoselections.com