



**Variety:** 100% Sangiovese Grosso

**Vineyard(s)  
/Appellation:** Paradiso di Frassina / Sant' Antimo DOC

**Soil / aspect /  
slope:** Pebbly soil, South-West exposure, 250 meters elevation

**Vineyard Notes:** 25 acres, 5,000 vines per hectare, Vineyard was planted in 1994. Vines are between 5 and 10 years old. Yield is about 55 hl/ ha

**Harvest Date:** End of September

**Wine Maker:** Giancarlo Cignozzi

**Vinification:** Pneumatic press, manual harvest, 20 days of maceration, then fermented in stainless steel for 8 days at between 28 to 31 degrees Celsius. Aged for 13 months in large oak barrels

**Analysis:** Alcohol 13.9%    Acidity: 6 g/l    RS: < 1 g/l

**Winemakers  
notes:**

**Number of cases  
produced:** 1,000

IMPORTED BY AVATAR WINE MARKETING

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