

PRATO DELLA ROCCA

Is the result of our historical 1959 vineyard

A fine quality wine, elegant and complex which represents the terroir where it was born at his best. Malvasia Nera, Sangiovese, Colorino and a little part of Canaiolo blended and the origin and fermented together.

Appellation: Rosso Toscano IGT

Variety: Malvasia Nera, Sangiovese, Colorino e Canaiolo

Type of soil: Rich of clay and tuff, with a lot marine fossil

Exposition: South

Age of the vineyard : 65 years

Altitude of the vineyard: 130 a 200 m b.s.l

Training system: Guyot

Yield per hectare: 40 q.li

Harvest: Manual, using 15 kg volume crates

Time of harvest: around 20th of September, the blend already born from the this vineyard as we know , when Sangiovese reaches the phenolic maturity, so Malvasia nera e Colorino are over ripe while Canaiolo which is still not fully mature brings more freshness and acidity

Vinification: After the harvest, 70% of the grapes get destemmed and 30% stay as full bunch. One part of the grapes are vinificated in temperature-controlled stainless steel vat and the other part of the grapes are vinificated in open barriques, in both cases the fulling processes are made by hand.

Maceration last between 20 and 30 days.

Storage: French oak barriques used for the second time for 12 months and a minimum of 2 years of aging process in bottles.

Tasting note: Visual analysis: purple red. Aromas: the wine is wide and complex, flowers aromas like roses and violets, fruits aromas myrtle, red current, raspberries, also herby aromas like laurel and aromatic hers, spicy bouquet of black pepper, liquorice, cocoa and toasted hints. The taste is balanced due the good acidity and the softness, tannins are fine and elegant and the wine has a good persistency.

Food pairings: stews, gamey meat

Service Temperature: 16-18°C

**PODERE
PELLICCIANO**

