

## Azienda Agricola La Greggia

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## **FONTANACCIO**

IGT - Tuscan Red Wine

Grape variety: Sangiovese, Cabernet Sauvignon and Merlot

Colour: ruby red

Fragrances: Large and persistent fragrances with hints of plum and

small red berries

**Taste:** articulate, soft and balanced with a long lingering finish

Pairings: it accompanies pleasantly all types of dishes

## Characteristics of production area

Elevation: 100/120 meters above sea level. Vineyard exposure: South/South-West Soil type: Clay-Limestone rich in skeleton Density of planting: 5.000 vines/ ha

**Cultivation system:** Spurred Cordon and Guyot systems

Yield/ha: 80 q grapes

## Winemaking and refining

Grape harvest season: late September Grape harvesting operations: manually Wine fermenting containers: in steel Fermentation temperature: 26° C Fermentation period: 10/12 days

**Malolactic fermentation**: natural in the period from November to

December

Ageing containers: in steel tanks Refining: 3 months in bottle

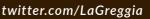
Total production: 32.000 bottles of 750 ml



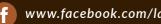
www.youtube.com/LaGreggia



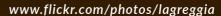
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