

La Greggia

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



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