**DIRECTOR:** Marco Bartolini Baldelli  
**OENOLOGIST:** Dr. Maurizio Pertici  
**AGRONOMIST:** Dr. Maurizio Pertici  
**LOCATION:** Impruneta (Florence)  
**ALTITUDE:** 220 m.  
**GRAPES:** Sangiovese and other red autochthonous grapes  
**CULTIVATION:** Guyot and single stalk  
**TERRAIN:** marly and mixed clayey  
**N° BOTTLES:** limited production

**HARVEST PERIOD:** first ten days in October  
**HARVEST:** manually with selection of the grapes  
**FERMENTATION:** in glassed cement basins with thermal control. During the first part of the fermentation the liquid is stirred in order to let out the colour and other elements in the peel.  
**MALOLACTIC FERMENTATION:** carried out naturally  
**REFINEMENT:** limited time in old wooden barrels

**COLOUR:** ruby red  
**NOSE:** winey and mature  
**TASTE:** harmonic, with a slight touch of vanilla. Very pleasant wine, but not too demanding, for any kind of menu.  
**SERVE WITH:** spaghetti with meat sauce, grilled vegetables, red meat.