

ANGIOLINI MERLOT

APPELLATION	Toscana Rosso IGT
GRAPES VARIETY	Merlot 100%
VINEYARDS	Barberino
SOIL	Mixed clay soil
ALTITUDE	320 m a.s.l.
YIELD	5 tons/hectare
AGE OF THE VINES	35 years old
HARVEST	Manual, beginning of September.
WINEMAKING	<p>Grapes are destemmed and lightly crushed in open top oak barrels. Fermentation then begins and proceeds at around 25/28°C. During this fermentation period, manual punching downs are carried out to extract as softly as possible flavors, color and tannins from the skins.</p> <p>After about two weeks racking takes place and, at the end of fermentation, the wine is racked again to remove the heavier lees and put back into medium toasted new French oak barrels, on its fine lees, where it will undergo malolactic fermentation.</p>
FINING	The wine fines in barrels for 24 months with weekly stirrings. It will age 1 year in bottle before release.
TASTING NOTES	Smooth and luscious, with ripe blackberries, plum, and dark cherry flavors. Hints of vanilla, mocha, and toasted oak enhance its richness. Silky tannins lead to a long, elegant finish with a touch of spice.



Fattoria La Torre