

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
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. 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.

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