



ROSSO DEI NOTRI

Toscana Rosso Indicazione Geografica Tipica



Area of production: Upper Maremma, Colline Metallifere zone

Designation: IGT – Indicazione Geografica Tipica – Toscana Rosso

First vintage: 2000

Varieties: Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc

Planting density: 6,000-9,000 vines per hectare

Training system: cordon spur and Guyot

Soil: markedly clayey with a fairly significant pebble fraction. The higher plots are more pebbly, those lower down have more silt. Mid slope, where Merlot is grown, there is a higher fraction of clay

Vineyard management: integrated pest management

Average production: 150,000 bottles

Harvesting method: manually in 15-kg cases

Maturation: in steel

Serving temperature: 16-18 °C

Formats: 75-cl bottles in 6-unit cartons; 1.5-l in individual carton case

Label: designed by Raffaele De Rosa