



TERRA  VITAM

TERRE DEL BRUNO

— Diddi Bonechi —

AURÒRA

ROSE' TUSCAN WINE

INDICAZIONE GEOGRAFICA TIPICA

Grapes: 100% Sangiovese
Vineyard of origine: Pogni
Soil: Tuff
Vine sper hectare: 4.000 - 5.000
Training system: Overturned - spurred cordon
Altitude: 400 mt above sea level.

Vinification: after a manual-harvest carried out in the first week of September, the bunches of grapes are placed inside steel tanks from which the liquid part of the must will be tapped using the bloodletting technique. The alcoholic fermentation lasts for about 15 days in stainless steel tanks at controlled temperature. The wine will then be decanted and kept at a constant temperature until it's ready for the aging process: one month in french oak to increase its softness.

Aging: in stainless steel tanks and one month in tonneaux.

Refinement in bottle: 5 months

Tasting notes: pale pink color; floral scent; fresh with good acidity, overall harmonious and soft on the finish.

To be stored in a horizontal position. Serve around 9-10 ° C.

 750ml



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Località Pogni di Sopra Marcialla, 159 - 50052 Certaldo (FI)
Tel. +39 3331334379 Fax: +39 (0)571.660863
info@terredelbruno.it - www.terredelbruno.it