

TERRA



VITAM

TERRE DEL BRUNO

— *Diddi Bonechi* —

TORREALTA TUSCAN RED WINE

INDICAZIONE GEOGRAFICA TIPICA



Grapes: 100% Cabernet Sauvignon

Vineyard of origine: Terrasole

Soil: Limestone soil

Vines per hectare: 3.500 - 5.000

Training system: Guyot

Altitude: 450 mt above sea level

Vinification: after the hand-harvest carried in the first half of October, the bunches of grapes are destemmed. The maceration, which lasts for about 15 days in stainless steel tanks, allows the wine to complete the alcoholic fermentation which takes place at a temperature of around 28° C. During this period, four daily remontages are carried out. The wine is then decanted and completes the malolactic fermentation by the end of December.

Aging: 18 months in Icone oak barriques.

Refinement in the bottle: minimum 12 months

Tasting notes: Complex on the nose, with aromas of red fruit and peppery notes. To the mouth it is warm and full-bodied, with an enveloping tannin component balanced with a good acidity. The aging in wood enriches the wine with balsamic and spicy notes that combine and complete each other with a sweet final note of vanilla.

This limited edition, only 1.300 bottles, lends itself to aging in bottle thanks to its good longevity, a distinctive trait of this particular wine.

To be stored horizontally at a temperature around 15 ° C.

 750ml

TERRE DEL BRUNO

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