

## ***Vigna del Leone - I.G.T Toscana***

***Classification:*** I.G.T Toscana

***Region:*** Poppiano - Montespertoli – Toscana

***Grape varieties:*** Sangiovese (65%) – Merlot (30%) – Cabernet Sauvignon (5%)

***Winemaking:*** selected grapes are fermented separately in small concrete vats at controlled temperature of 22°C (71,6°F). Skin contact lasts for 25 days with daily pumping over and manual punching down.

***Maturation and aging:*** after malolactic fermentation 65% of the wine (Sangiovese) is moved in 30 hl French oak barrels and 35% (Merlot and Cabernet Sauvignon) in barriques. Here the wine matures for 24 months. It is finally blended together in concrete vats for 3 months. It ages at least 6 months in bottle before being released.

***Tasting notes:*** Red ruby color with delicate garnet reflections. Wide open on the nose, scents of undergrowth, blackberry and blueberry merge with eucalyptus balsamic aromas. On the palate it boasts flavors of red fruit jam, juniper and vanilla with a fragrant and saline long finish.

***Service temperature:*** 18°C (64°F).