

ESSENZIA 2020

IGT TOSCANA ROSSO

100% Petit Verdot



Climate Condition

The bright sun of the Tuscan Coast!

Winter temperatures were mild, with a fresh early spring followed by an April and May with either maximum or minimum above-average temperatures. After copious rainfall in the first week of June, summer continued with no precipitation but cool nights and average maximum temperatures. A clear and bright sky marked the Summer season until the end of August when a significant rain gave the plants a new vitality and allowed the grapes to ripe correctly. The 2020 vintage grapes show high-quality, gentle and well-ripened tannins in all parcels.

Winemaking

Harvest:

By hand on September the 19th.

Vinification:

The grapes were vinified separately in French oak tanks, with slow spontaneous fermentations and soft extractions.

Aging:

Once the malolactic fermentation is completed, the wine ages approximately 14 months in wooden casks.

Alcohol:

14,5%