



PITTORESCO 2017



A chromatic gleam immediately strikes the eye with a rich ruby red tinged with purplish hues. The fruity aroma adequately expresses the grapes' perfect maturation through hints of ripe plum, blackberry and currant. The time spent aging in French durmast oak adds a complexity and structure that smoothly round off the aromatic bouquet.

The wine showcases a seamless correspondence between the nose and retroactive taste that enthralls the mouth; the palate is singularly struck by the blended varieties' elegance and freshness. The tannins are very smooth in spite of a hot vintage. Their fine make is still mildly perceptible at the end of the sip, rendering the latter lasting and pleasant.

N.B.: The choice of Diam corks guarantees the absence of defects in the wine.

Production area:

DOC Maremma Toscana
Rosso

Terrain:

Calcareous and clayey

Grape varieties:

Merlot, Cabernet Franc

Cultivation system:

Guyot

Vine spacing:

2.20 m x 0.78 m

Yield per hectare:

5,800 piante/ha

Year planted:

2011

In-vineyard and in-winery processing:

Manual, in compliance with biological agriculture standards

Grape selection:

In-vineyard, through manual harvesting using crates

Fermentation:

Spontaneous, in cement tubs at a controlled temperature

Aging:

8 months in concrete vessels by 50% of the grapes and in 225 L French durmast oak barrels by the remaining 50%, followed by 12 months in the bottle

Alcohol content:

14.5%

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