



ROVAIO

Denomination

Rovaio IGT Toscana rosso, 2001

Location

San Gimignano

Variety

33% Sangiovese, 33% Cabernet Sauvignon, 33% Merlot

Alcohol

13,5%

Soil Description

It's a pliocene originated soil, made out of fine sand and clay. It presents a sub-alkaline reaction, it is poor in total and active limestone and presents mean values of organic substance.

Harvest

The harvest begins only when the grapes are physiologically mature on the vines. During the harvesting, the grapes are placed in small baskets weighing 15 kilograms. The harvest period mostly depends upon the season and the weather, and takes place anyway between the 25th of september and the 20th of october.. Normally, at the beginning of the grape selection, the "green harvest" is carried out, in order to guarantee the good quality of the future wine.

Vinification

After a careful vinification separated by single variety, the Rovaio matures for at least 12 months in french barrels. It refines for at least 12 months in bottles before commercialisation.

The organoleptic Description

The colour is a red ruby extremely intense with a spiced elegant and complex perfumes; with fine, elegant flavour much structured and harmonious adapts to a long ageing.

Food combinations

Splendidly combined with wild game, red meat and aged cheeses.

LA LASTRA

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