



PITTORESCO

2018

A gleam of rich ruby red tinged with purplish hues strikes the eye.

The nose matches this impression with dark cherries, chocolate and some dried herbs.

The full body and chewy tannins make for a plump texture and render the sip lasting and pleasant.

**Designation:**

DOC Maremma Toscana Rosso

Grape varieties:

Cabernet Franc, Cabernet Sauvignon,
Petit Verdot, Merlot

Soil type:

Calcareous clay

Cultivation system:

Guyot

Vine spacing:

2.20 m x 0.78 m

Vine density:

5.800 plants/ha

Planting year:

2011

In-vineyard and in-winery processing:

Manual, in compliance with organic 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 barriques by the remaining 50%, followed by 12 months in the bottle

Alcohol content:

14.5%

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