



## “Grottascura” Orcia D.O.C.

**Original denomination:** Orcia D.o.c.

**Typologie:** Red

**Productions area:** San Quirico d'Orcia-Tuscany (SI)

**Field composition:** Tufaceous, argillaceous, rich in anatomy

**Altitude:** 380 mt. O.s.l.

**Grow up system:** Cordon spurred bilaterale

**Consistence for hectar:** 4500 pieces/hectare

**Medialy yield for hectar:** 50 hundredweight/hectare

**Grapery:** Sangiovese, Syrah

**Vinification technic:** After a soft pressure, grapes are left fermenting in stainless steel thanks to a controlled temperature of 22/27 °C frequent reshuffles and delestages.

Maceration of the rapes for about 15 days

**Refinement:** in Slavonian oak barrels and then in the bottle

**Production:** 6000 bottles of 0,75 lt.

**Conservation:** 10 years

### ANALYTIC DESCRIPTION

**Colour:** Bright ruby red

**Fragrance:** Extended fruity flavours, sweet woods after taste give by the refinement

**Flavour:** Good body and structure, soft tannin, persistent

**Coupling:** Red meats, game and aged cheeses

**Service temperature:** 16-18 °C

