



“Il Fattore” Toscana Petit Verdot I.G.T.

Original denomination: Toscana I.g.t.

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 sistem: Cordon spurred bilaterale

Consistence for hectar: 4500 pieces/hectare

Medialy yield for hectar: 50 hundredweight/hectare

Grapery: 100% Petit Verdot

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 French oak barrels and then in the bottle

Production: 3000 bottles of 0,75 lt.

Conservation: 8 years

ANALYTIC DESCRIPTION

Colour: Intense ruby red to purple

Fragrance: Intense, fruity, vegetal notes of blackberry and Mediterranean maquis

Flavour: Full, round, dry, intense but soft and velvety tannins

Coupling: Red meats, game and cheeses aromatized strong flavours

Service temperature: 14-16 °C

