



FIETRI

TERRITORIO • CARATTERE • IDENTITÀ

Alius et Idem 2011

Denomination: IGT Rosso Toscana

Growing area: in the district of Gaiole in Chianti

Altitude: 460 – 580 meters above sea level

First production year: 2010

Soil profile: clayey sandy soil,

typical schist based soil (galestro)

Growing system: “cordone speronato”

Vine density: 5 950 plants per hectare
(2 380 per acre)

Vine age: 9 years

Yield: 30 q.li per hectare

Harvest year: 2011

Harvest period: 15/30 September

Bottles produced: 1584 (0,75 lt) and 50 (1,50 lt)

Grape variety: 34% Sangiovese, 33% Merlot, 33% Alicante Bouschet

Vinification: in temperature controlled stainless steel vats

Fermentation temperature: 28 °C

Fermentation period: 30 days

Malo-lactic fermentation: 30 days

Ageing period: 15 months in 7 hl oak casks

Ageing in bottle: 6 months

Alcohol content: 13,50 %/vol

Reducing sugar: 1,00 g/l

Volatile acidity: 0,47 g/l

Total acidity: 5,89 g/l

Total dry extract: 32,80 g/l

Reduced dry extract: 31,80 g/l

Total sulfur: 82 mgr/l

Ph: 3,54



Notes:

Soft spicy wine, reveals much more than pulp and mining wealth.

Ideal match with first courses, poultry, grilled meat and cheese.

The wine guides:

Bibenda 2014: 4 bunches of grapes (score from 85 to 90 – wine of high level and great quality)