

C'ERA E NON C'ERA



MAREMMA TOSCANA ROSSO

DOC

Production Area: Pian di Rocca - Castiglione della Pescaia (GR)

Grape Variety: Cabernet Sauvignon and Sangiovese

Soil: Deep, sandy-loam, with moderate organic matter.

Climate: Maritime Mediterranean, with mild, rainy winters and hot, dry summers tempered by sea breezes.

Training System: Spur-pruned cordon

Harvesting Method: Manual, in crates

Vinification and Aging: Each variety is vinified separately based on optimal ripeness. Grapes are destemmed, mostly intact, and fermented at 27°C with maceration for 25–30 days, followed by malolactic fermentation. Aged for 18 months in 500 L French oak tonneaux, then blended and bottled.

Tasting Notes: Deep ruby red. Rich bouquet with red berries, tobacco, and chocolate notes. Complex, well-structured, persistent palate with fine tannins, freshness, and balance.

Aging Potential: 10 years

Serving Temperature: 16–18°C