

WINE TECHNICAL SHEET

N'ANTIA

Toscana Rosso IGT



Vintage: 2023

Type: Red

Classification: Toscana Rosso IGT

Grape Variety: Cabernet Sauvignon 40%, Cabernet Franc 30% and Merlot 30%.

Production: 7,000 bottles

Location: Terricciola (PI)

Yield per hectare: 55 quintals.

Exposure & Altitude: East - 250m a.s.l.

Soil: Loamy-clay

Year of Plantation: 1994

Harvest: Third decade of September.

Plant Density: 5,000 plants per hectare.

Training System: Spur-Pruned Cordon.

Vinification & Aging: 15 months in 225L French oak barrels and 10 months in bottle.

Alcohol Content: 13.5%

Residual Sugar: <0.5 g/l

Total Acidity: 5.12

pH: 3.55

Tasting Notes: deep ruby red color. Wide and complex in the nose, where spices and balsamic tones integrate with a beautiful base of ripe fruit, with subtle notes of currant, tobacco and vanilla. Intense on the palate. It presents a broad, smooth and fleshy texture with a long and very pleasant finish.

Food Pairing: ideal with meat dishes, roasts, and game. Excellent with aged and blue cheeses, meat-based first courses and traditional Tuscan soups.

Serving Temperature: 18°C



BADIA DI MORRONA