

# WINE TECHNICAL SHEET

## N'ANTIA

### Toscana Rosso IGT



**Vintage:** 2021

**Type:** Red

**Classification:** Toscana Rosso IGT

**Grape Variety:** Cabernet Sauvignon, Cabernet Franc, and Merlot.

**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.

**Alcohol Content:** 14.5%

**Residual Sugar:** <0.5 g/l

**Total Acidity:** 5.30

**pH:** 3.40

**Tasting Notes:** deep ruby red color. Wide and complex on 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**