WINE TECHNICAL SHEET

TANETO

Toscana Rosso IGT



Vintage: 2023
Type: Red
Classification: Toscana Rosso IGT
Grape Variety: Syrah 50%, Sangiovese 25%, and Merlot 25%.
Production: 20,000 bottles.

Location: Terricciola (PI)
Yield per hectare: 85 quintals
Exposure & Altitude: Southeast - 200m a.s.l.
Soil: Clay-sandy
Year of Plantation: 2002
Harvest: Second decade of September.
Plant Density: 5,600 plants per hectare.
Training System: Spur-Pruned Cordon.

Vinification & Aging: 12 months in French oak barrels and 10 months in bottle.
Alcohol Content: 13.50%
Residual Sugar: <0.5 g/l
Total Acidity: 5.24
pH: 3.55

Tasting Notes: intense in color, the nose reveals delicate notes of cinnamon, cocoa, and black pepper. On the palate, it is smooth and seductive, with a velvety flow. The finish is long, evolving into pleasant warm and enveloping notes.

Food Pairing: ideal for pairing with the most elaborate dishes of the great Tuscan tradition, including roasts, game, meat-based first courses, aged and blue cheeses.

Serving Temperature: 18°C

BADIA DI MORRONA