

# WINE TECHNICAL SHEET

## TANETO

### Toscana Rosso IGT



**Vintage:** 2022

**Type:** Red

**Classification:** Toscana Rosso IGT

**Grape Variety:** Syrah, Sangiovese, and Merlot.

**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 225L French oak barrels.

**Alcohol Content:** 14%

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

**Total Acidity:** 5.50

**pH:** 3.35

**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**