



“Fattoria di Lucignano Conte Lodovico Guicciardini”

## Bonorlo - Rosso di Toscana I.G.T.

**Blend:** Sangiovese 80%, Canaiolo 6%, Merlot 4% , Colorino 5%, Trebbiano 5%

**Vineyard age (year of planting):** Sangiovese: 1970, 1998, 2000; Canaiolo: 1970; Merlot: 1998; Trebbiano: 1970

**Soil type:** Medium textured, rich in gravel and clay

**Exposure:** South-East and South-West. Altitude: 280 meters above sea level

**Vinification and ageing:** Traditional, in 50-80 hl cement tanks, maceration with the skins for for 8-10 days, four pumping over of the must a day during the first week, and subsequently twice a day. The wine matures in glazed cement vats for 6-8 months.

**Colour:** Ruby red with a hue of purple.

**Nose:** Fruity, with hints of red berries.

**Flavour:** Medium-bodied wine, fruity, slightly tannic with a lot of wild berries and sour cherry in the aftertaste.

**Serving suggestions:** Pasta dishes, fresh cheese

**Average no. bottles/year:** 5.000

**Suggested serving temperature (degrees °C):** 18-20°

**Alcohol %:** 12.5% vol.

**Dry extract g/l :** 24

**Acidity g/l:** 5.20