



## BADILANTE Toscana Indicazione Geografica Tipica Sangiovese

**Grape Harvest dates 2016:** start second week of September, end: first week of October;

**Vineyards:** All of the vines are planted at high density (from 6200 to 6500 vines/hectare) and the prevailing training method is the double guyot, the soil is heterogeneous, some vines (60%) are on light and sandy soil with neutral pH, and a minor amount (30%) in a clay and gravelly soil with higher pH. The medium altitude is 230 m.

**Grape varieties:** Sangiovese

**Wine making:** occurs in concrete baths, using traditional methodology: native yeasts, skin maceration times of 15/20 days at temperatures of 27-29°C; polyphenol extraction alternating between manual delestage and punchdowns, work on the lees for 30-50 days after the fermentation.

**Maturing and refinement:** the wine refines for 12 months in cement baths and tonneaux of second and third shift.

**Time storage vintage 2016:** 5-7 years

**Date of bottling:** March 2018.

**Number of bottles produced:** 26.000 bottles.

**Organoleptic analysis:** the colour is ruby red. The bouquet is characterized by red fruit notes complemented by spicy hints. On the mouth it delivers medium body and freshness, derived from the quality of the tannins and the balanced acidity.

Our aim is the creation of a wine which distinguishes itself, thanks to its peculiarities of harmony and refinement, rendering any meal more pleasant and flowing the food without overbearing.