

GABRIELE

TECHNICAL SHEET



Classification: TOSCANA IGT

Area: San Gimignano (Siena)

Vineyard extension: 0,7

Grapes: 100% Merlot

Age of the vineyard: Merlot 1999

Soil: the land originates from the bottom of a lake, red soil with Travertine marble at one meter of depth

Expousere: west

Altitude: 250 mt above sea level

Colour: intense ruby red

Fragrance: notes of blackcurrent,rasberries, blackberries, ripe plums and tobacco

Flavour: sapid,smooth,well structured, harmonious and intense

Service temperature (° c): 16-18

Serving suggestions: pasta with rabbit ragù, coq au vin, grilled red meats, seasoned alpine cheeses

Annual production bottles: 3.000

Grape yield per hectare: 6.000

Notes: First vintage released in 2006

Ageing and fining: maceration with the skins for 8 days, the wine ages for 36 months in large Austrian oak barrels. Ageing in the bottle for 1 year.

TENUTA LE CALCINAIE

Azienda Agricola Tenuta Le Calcinaie di Santini Simone

Loc. Santa Lucia, 36 - 53037 San Gimignano (Siena)

Tel. +39 0577 943007 - Cell. +39 393 9061056 E-mail: info@tenutalecalcinaie.com