

# TEODORO

## TECHNICAL SHEET



**Classification:** TOSCANA ROSSO IGT

**Area:** San Gimignano

**Cru:** Le Calcinaie

**Vineyard extension:** 0.6

**Grapes:** 75% Sangiovese - 20% Merlot - 5% Cabernet sauvignon

**Age of the vineyard:** Sangiovese 1973 - Merlot 1996 - Cabernet sauvignon 1996

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

**Expousere:** south-west

**Altitude:** 250 mt above sea level

**Colour:** deep, thick, dark purple

**Fragrance:** intense aromas of currant, blackberry, caramel, grilled herbs and tobacco

**Flvaour:** juicy red fruit flavours, opulent tannic texture, silky dynamic, of admirable purity and length

**Service temperature (° c):** 19

**Serving suggestions:** pasta with pigeon sauce, stewed deer, baked partridges, hare, grilled red meats

**Annual production bottles:** 3.000

**Grape yield per hectare:** 4.500

**Ageing and fining:** maceration in steel tanks at controlled temperature for 7-8 days, maturation in cask of 25hl for 24 months.

TENUTA  
LE CALCINAIE

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