



TENUTA BARBADORO DOMIZIO TOSCANA IGT BIOLOGICO



Grape Variety 100% Sangiovese

Vineyard Location Montespertoli, Tuscany

Soil Chianti region, rich in galestro, clay and limestone

Training System Guyot

Vine Density 5,800 vines per hectare

Yield Per Hectare 10,000 kg. per hectare

Vineyard Size 29 hectares

Annual Production 10,000 bottles/year

Harvest Hand harvested and grapes selection

Vinification Delicate de-stemming and pressing, vinification in stainless steel barrels for 7 days at -26°C

Aging Refines 6 months in vitrified concrete vats

Organic Certifications Suolo e Salute Certified EU Organic, Made with Organic Grapes

Alcohol Vol 13%

Color Bright ruby red

Aroma Good complexity with hints of fruits, berries, and cherries

Taste Freshness and structure with a medium length finish

Food Pairing Red meat dishes and cheeses

Serving Temperature 16° C / 60° F in large glasses

Type Of Cork Compressed Cork Materials

Bottle Size (L) 0.75

