

Tenuta Le Mandorlaie



Capricci – Toscana, Indicazione Geografica Tipica Rosso

Scheda Tecnica – Data Sheet

Grapes: Sangiovese, Alicante, Cilieggiolo

Training system: Spurred cordon and Capovolto Toscano

Vine density: 2000 plants per hectere

Type of soil: Clay with Limestone

Age of the vines: More than 50 years

Altitude: About 300 mt above the sea level

Harvest period: Between the second half of September and the first week of October

Fermentation: The grapes are harvested separately; maceration in different tanks for each grapes, at controlled temperature, takes about 20 days, little more for Sangiovese, about 10 days for Cilieggiolo. Natural malolactic fermentation takes places a short time after drawing off.

Ageing: 12 months in stainless VAT, About 6 months in oak and chestnut wood barrels. Before bottling, the wine stays about 1 month in stainless tank. After bottling 3 months resting in bottle.

Filtration: No filtration

Sulfites: 20 mg/lit Free SO₂ – 60 mg/lit Total SO₂

Alcohol: 15%

Ageing potential: More than 15 years

Closure: 100% recylable nomacorc engineered cork, foil cap

Description: Well concentrated ruby red with purple hint, on the nose is spicy and fruity at the same moment with cherry and balsamic notes. Full body, with strong but elegant tannins, well balanced by alcohol and a good acidity.

Serving temperature: 16 °C

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