



BABONE

Denomination:

DOC Maremma Toscana Rosso

Varietal:

Sangiovese 65%, Syrah 35%

Vineyard:

Vigna di Babone and Vigna del vasaio

Farming System:

Spurried Cordon and Guyot

Harvest:

First and Second weeks of September

Harvesting method: By hand

Pressing:

Destemming followed by gentle pressing

Alcoholic fermentation:

In temperature controlled stainless steel

Aging: in barrique for 1 year followed by an aging in bottle

Yield: 25000 bottles

Anaylsis: 14 % vol.

Tasting notes: A superb example of agility and character without defects. The nose is a puzzle, rich and at the same time well chiseled. Notes of red fruit, black licorice and green nuances all combine in exquisite elegance. There is a balsamic background and a remarkable freshness. Good weight in the mouth with soft tannins, a nice long finish. Powerful and rich.

Color: Intense Ruby Red