



BABONE



Denomination:
DOC Maremma Toscana Rosso

Varietal:
Sangiovese 65%, Syrah 35%

Vineyard:
Vigna di Babone and Vigna del vasaio

Farming System:
Spurred 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

Analysis: 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