



VINO BIOLOGICO SENZA SOLFITI

essentia
naturae

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*"in omnibus mira naturae sit aliquid"
In tutte le cose della natura c'è qualcosa di
meraviglioso. (Aristotele)*

La Pieve

LA PIEVE ESSENTIA MAREMMA TOSCANA DOC BIOLOGICO SENZA SOLFITI

DENOMINATION: "LA PIEVE ESSENTIA", MAREMMA TOSCANA DOC BIOLOGICO

GRAPES: SANGIOVESE, CABERNET SAUVIGNON, PETIT VERDOT

YEAR VINEYARDS PLANTED: APRIL 2007

TYPE OF SOIL: CALCAREOUS CLAY SOIL, SKELETON-RICH WITH PARENTAL ROCK LAYER AND MINERAL SALTS

EXPOSURE: SOUTH-WEST

ALTITUDE: 450 meters above sea level

PLANTING DENSITY: 4.500 PLANT/HA

TRAINING SYSTEM: SPUR PRUNING (CORDON)

YIELD PER HECTARE: 60 QUINTALS

HARVEST: HAND PICKED IN SMALL CONTAINERS IN THE SECOND HALF OF SEPTEMBER

VINIFICATION: AS SOON AS THE GRAPES ARE HARVESTED THEY ARE DESTEMMED AND UNDERGO A VERY LIGHT PRESSING TO FAVOR THE BEGINNING OF THE ALCOHOLIC FERMENTATION WITHOUT STRESSING THE PROCESS AND WITHOUT ADDING SOLFITES. THE ALCOHOLIC FERMENTATION HAPPENS AT A TEMPERATURE OF ABOUT 23-24 °C.

DURATION OF ALCOHOLIC FERMENTATION: 10-12 DAYS

MALOLATIC FERMENTATION: SPONTANEOUS IN STEEL TANKS ON LEES

AGING: 2 MONTHS IN THE BOTTLE

SOMMELIER TASTING NOTES: VIVID RED WITH VIOLET REFLECTIONS, BOUQUET OF MATURE CHERRIES AND A TOUCH OF AROMATIC HERBS, VIOLET PETALS AND SOFT SPICE. GREAT FRESHNESS IN TASTE AND WELL INTEGRATED TANNINS MAKING FOR A WINE WITH GRAND STRUCTURE.

CULINARY RECOMMENDATIONS: FIRST DISHES WITH RAGU AND GAME AND SECOND COURSES CHARACTERIZED BY SOME COMPLEXITY INCLUDING SUCCULENT MEATS.