

# FARNITO VALCOLOMBA

## TOSCANA

INDICAZIONE GEOGRAFICA TIPICA



*From the Valcolomba estate nestled in the hills that lead down to the Tyrrhenian seacoast it is a true expression of the sunny and wild Tuscan Maremma. It is a complex, supple wine with an innate elegance and imposing structure.*

**Vineyard Age:** planted 2006

**Planting density:** 2.20 x 0.80 mt

**Training system:** bilateral cordon with vertical shoot positioning.

**Grapes:** Merlot grapes (clones CL181;343; on VCR1 rootstock) meticulously field selected and harvested with other approved varieties.

**Vintage 2015:** wines from this exceptional vintage display generous polyphenolic concentration and power yielding wines of great longevity.

**Vinification:** stainless steel fermentation using selected yeasts for 15-20 days at a temperature of 25-29° C (77-85° F).

**Malolactic Fermentation:** started at the end of the primary fermentation and continued for 10 days after it was racked off the lees.

**Aging:** 18 months into oak barrels of different capacity.

**Production:** 6.000 bottles.

**Color:** deep ruby red with pomegranate highlights coming from the considerable concentration of anthocyanins.

**Bouquet:** intense and complex with floral notes and red berries with hints of vanilla, cloves and licorice.

**Taste:** Full-bodied with flavors that remind of the bouquet. Big, supple structure with well-integrated tannins and a long, persistent finish.

**Serving temperature:** 18-20°C (65-68° F), best to open one hour prior to serving.

**Alcohol:** 13.50% by vol.

**Food pairing:** excellent with roast meats and wild game.

