

## VILLA DA VINCI


### LINARIUS



#### TECHNICAL INFORMATION

**APPELLATION**  
Toscana Igt

**PRODUCTION AREA**  
Vineyards of Villa Da Vinci, in Vinci

 95% SYRAH  
5% SANGIOVESE  
AND COLORINO

#### TASTING NOTES

-  Intense red with violet reflections
-  Notes of spices, vanilla, and coffee prevail as well as hints of ripe red fruit, plum and flowers
-  In the mouth it is balanced, with silky and enveloping tannins, long and persistent
-  Game appetizers and mains, aged cheeses
-  16-18°C

#### VINIFICATION

Maceration on the skins for about 8-10 days. Fermentation at 26-28°C, frequent pumping over and *delestage*

#### AGING

In stainless steel at controlled temperature followed by a short passage of 4-6 months in oak *barriques*

#### HARVEST PERIOD

8-15<sup>th</sup> September

#### AVERAGE ALTITUDE OF VINEYARDS

From 40 to 130 m asl

#### EXPOSURE

Various, with prevalence in the South

#### SOIL TYPOLOGY

Alluvial deposits from the Pliocene Epoch, rich in shells

#### VINE TRAINING

Mainly *Guyot*, but also spurred cordon and, for the older vineyards, Tuscan 'archetto'