VILLA DA VINCI

leonardo de vinci

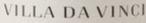
Leonardo da Vinci SpA is a reality that represents a union of Italian wineries specializing in the distribution and marketing of wines nationally and internationally. Our mission is to enhance the history and the excellence of the wines of each territory to arrive at a careful selection of products, each one an expression of its place of origin.

VILLA DA VINCI

LINARIUS









TECHNICAL INFORMATION

APPELLATION Toscana lgt

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

Gai age

Game appetizers and mains, aged cheeses



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 8-15th 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'