

## VILLA DA VINCI

### S.TO IPPOLITO



**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.

#### TASTING NOTES

-  Intense red with violet reflections
-  Hints of spices, with an evident note of balsamicity as well as blackberry jam
-  Balanced, soft and enveloping. Wine with an impressive structure
-  Cured meats, Tuscan 'peposo' stew, roast pork, 'rosticciane' pork ribs
-  16-18 °C


#### TECHNICAL INFORMATION

##### APPELLATION

Toscana Igt

##### PRODUCTION AREA

Vineyards of Villa Da Vinci, in Vinci

-  40% SANGIOVESE
- 30% MERLOT
- 30% SYRAH

#### VINIFICATION

Maceration on the skins for about 12 days. Fermentation at 28-30°C, separated for each grape variety. Frequent pumping over and delestage. Light saignée

#### AGING

In mostly new oak *barriques* for a period of 12/18 months

#### HARVEST PERIOD

Merlot and Syrah 8-15<sup>th</sup> September;  
Sangiovese 22<sup>nd</sup> September - 5<sup>th</sup> October

#### AVERAGE ALTITUDE OF VINEYARDS

From 40 to 130 m asl

#### EXPOSURE

Variou, 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'