

MAREMMALTA

AZIENDA AGRICOLA BIOLOGICA



MICANTE

SANGIOVESE
TOSCANA
Indicazione Geografica Tipica

The wine boasts a fine deep ruby colour, intense, tending towards magenta, with marked opacity. The nose presents mentholated spice and mature red fruit (plums, Marasca cherries...). On the palate it is welcoming, warm, satisfying, with finely-balanced soft tannins, and the wine lingers. Such is its appeal that one glass inevitably follows another.

Grape varieties: Sangiovese 80%, Cabernet Sauvignon 20%

Vineyard: Casteani area

Date of planting: 10 - 15 year-old vines

Vineyard position: South-west facing

Soil: Gravel-based with minimal clay

Cultivation method: Single Guyot

Plant density: 3,800 - 5,500 vines per hectare

Harvest: Hand-picked using baskets, and selected bunches. The harvest takes place between the end of September and the beginning of October.

Ethanol fermentation occurs in steel containers at a controlled temperature of between 18 and 23 degrees Centigrade, while malolactic fermentation occurs in barriques, 50% French oak and 50% American, where the wine matures until bottling.