

# ALTROVINO 201



- Appellation COSTA TOSCANA (Tuscan Coast Red)  
Indicazione Geografica Protetta
- Grape varieties Merlot 50% - Cabernet Franc 50%
- Certification BIOLOGICO (organic) with BioAgriCert  
BIODINAMICO (biodynamic) with Demeter
- Vineyard details Riparbella Vineyard  
Altitude 200-220 mt. (650-720 ft.)  
Guyot training system  
Density 8400 vines/ha. (3400 vines/acre)
- Age of Vines 1 years
- Yield 1 kg./plant (2.2 lb./ plant) on Merlot - 800 gr./plant (1,76 lb./ plant) on Cabernet Franc
- Soil composition Soil of limestone origin, saline and rich in clay, and skeleton.
- Harvest Merlot harvested in  
Cabernet Franc in  
All the grapes are selected in the vineyard and hand harvested in small crates. We adopt soft destemming to obtain whole berries and further manual selection is done on sorting table upon arrival at the winery.
- Vinification Merlot and Cabernet Franc ferment spontaneously and separately in cement vats at controlled temperatures and with frequent pumpovers, followed by 15 days of maceration on the skins. A part of Cabernet Franc ferments in 500 and 600 lt. terracotta jars, suitable to amplify the floral and fruity aromas of the grapes.  
At the beginning of November the wine has been assembled and racked into conical oak tanks to follow an aging of months.  
No fining and no filtration.
- Bottling date: 11th 201
- Production 100 bt. 0.75 lt. - 300 bt 1.5 lt. - 600 bt. 3 lt. - 6 bt. 6 lt.
- Alcohol 14%
- Serving temperature: 15-17 °C (59-64 °F)

## Tasting notes

- 
- 
- 

JAMES SUCKLING.COM

9/100

Robert Parker  
WINE ADVOCATE

9 / 100

DUEMANI  
COSTA TOSCANA

www.duemani.eu