

# DUEMANI

## 2021

- Appellation COSTA TOSCANA Rosso (Tuscan Coast Red)  
Indicazione Geografica Protetta (PGI)
- Grapes varieties Cabernet Franc 100%
- Certification BIOLOGICO (organic) with BioAgriCert  
BIODINAMICO (biodynamic) with Demeter
- Vineyard details Riparbella Vigna Alta e Vigna di Mezzo (the high and mid-hill vine)  
Altitude 220-250 mt.  
Guyot training method  
8400 trees/hectares
- Age of vines 20 years
- Yield 30 quintals/hectares
- Soil composition Soils of limestone origin, saline, rich in  
clay and stone.
- Harvest Grapes has been carried out in the end of September,  
selected in the vineyard and hand-picked into small crates.  
The destemming is delicate in order to obtain whole berries  
and a further manual selection takes place on sorting tables  
upon the arrival of the grapes at the winery.
- Vinification Fermentation is spontaneous, without selected yeasts, in  
temperature-controlled conical oak tanks and is followed by 30  
days of maceration on the skins accompanied by short and  
frequent pumping over of the must. The wine, at the beginning  
of December 2019, began a 22 month ageing period in 225-228  
liter (60 gallon) French oak barrels, 80% new and 20% used  
once previously. No fining and no filtration prior to bottling.
- Analytical data alcohol 15%, total acidity 5,7 g/l
- Pairing Larded duck breast with black truffle, pigeon, pheasant,  
guinea-fowl, wild game meat, braised beef, stew meat
- Production 5.120 bottles, 90 Magnums, 12 double Magnums, 2 Imperials.



Fragrant nose of violets, dried flowers, plums, morello cherries, milk chocolate and coffee. It's supple and juicy, with a medium body and creamy tannins. Lovely, plush plum fruit and a caressing, lengthy finish. Very structured at the end.

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