G.PUNTO 2018

Certified Biodynamic ®

Denomination	COSTA TOSCANA (Tuscan Coast Red) IGP (Protected Geographical Indication)
Grape varieties	Grenache 100%
Certification	BIOLOGICO (organic) with BioAgriCert BIODINAMICO (biodynamic) with Demeter
Vineyard details	site: Castellina Marittima altitude: 350 meters (1150 feet) above sea level Gobelet (bush vine) training system with head pruned vines planting density: 7400 vines per hectare (2800 vines per acre)
Age of Vines	4 years
Yield	0,8 kilogram per vine (1.70 pounds per plant)
Soil composition	Soils of limestone origin, saline, rich in clay and stones
Harvest	Carried out in first days of September 2018. The grapes are 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 crop at the winery.
Fermentation/Aging	The fermentation is spontaneous without selected yeasts and takes place in amphora, terracotta orcio. There is a manual punching down of the cap and a pumping over at controlled temperature . It is macerated on skins for 40 days, then it is racked into second passage barrels where it ages 12 months. No fining and no filtration prior to bottling.
Bottling date	19th December 2019
Production	600 bt. 0.75 lt. - 36 bt. 1.5 lt. (Magnums)
Alcohol	14%
Serving temperature	59-63° Fahrenheit (15-17° Centigrade)

Tasting notes

First vintage of this 100% Grenache from our highest vineyard in Castellina Marittima.
Intense and transparent ruby color, the nose explodes in a bouquet of red fruit and nuances of licorice and spices. INTRIGUING.DOT.
We recommend tasting it from 2020.

DUEMANI
COSTA TOSCANA

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