

G.PUNTO 2019



- Appellation 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 5 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 For this vintage of great complexity, Grenache harvest has finished in the first days of September 2019. 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 3 months, then it is racked into second passage barrels where it ages 10 months.
No fining and no filtration prior to bottling.
- Bottling date 16th October 2020
- Production 600 bt. 0.75 lt. - 60 bt. 1.5 lt. (Magnums)
- Alcohol 14.5%
- Serving temperature 59-63° Fahrenheit (15-17° Centigrade)



Tasting notes

It is in the Top 100 of the world's wines to discover for Robert Parker, wines that represent value, are grown and made in a sustainable manner and are innovative. It has an intense and transparent ruby color, on the nose it explodes in a bouquet of red fruit and nuances of licorice and spices. INTRIGUING. DOT.
We recommend drinking it from 2021.



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