

G.PUNTO 2022

● Appellation	COSTA TOSCANA Rosso (Tuscan Coast Red) Indicazione Geografica Protetta (PGI)
● Grapes varieties	Grenache 100%
● Certification	BIOLOGICO (organic) with BioAgriCert BIODINAMICO (biodynamic) with Demeter
● Vineyard details	Castellina Martima Altitude 350 mt. Alberello training system 7.400 trees/hectares
● Age of vines	8 years
● Yield	20 quintals /hecatres
● Soil composition	Soils of limestone origin, saline, rich in clay and stones.
● Harvest	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.
● Vinification	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.
● Analytical data	alcohol 14,5%, total acidity 5,2 g/l
● Pairing	Roastlamb, tagliolini with white rabbit ragout, mixed fried food.



It has a more penetrable ruby red color than would be expected from an important wine (a typical characteristic of pure Grenache), on the palate turns out instead to be very intense and structured, and on the nose it explodes into a bouquet of red fruit and nuances of licorice and spices.

DUEMANI
COSTA TOSCANA