



GREPPIROSSO 2024 IGT ROSSO TOSCANA

BLEND	Cabernet Franc, Merlot, Cabernet Sauvignon
SOIL	Prevalently sandy soils.
TRAINING SYSTEM	The training system is spurred cordon with a planting density of 5680 vines per hectare.
CLIMATE	The 2024 vintage was particularly challenging, marked by extreme heat in spring and early summer, followed by record rainfall between August and September.
HARVEST	Grapes were picked from September 12 to 28.
VINIFICATION /AGING	The berries were destemmed and gently crushed; skin maceration was light, lasting about 10 days, and alcoholic fermentation took place in stainless steel tanks. The wine was then aged in steel. Bottling took place at the end of spring, allowing the wine to further refine in bottle for at least 2–3 months.
TASTING	Ruby red in color, the nose shows a complex array of aromas ranging from black cherry to fresh balsamic notes of Mediterranean herbs. On the palate, it is harmonious, with a delicate texture and a fresh, pleasant finish.

ALCOHOL	TOTAL ACIDITY	PH
13%	5.1 g/l	3.6

