



L'ASPETTO

IGT TOSCANA

- **PRODUCER:** Fattoria Fibbiano
- **BRAND:** Typical Geographical Indication
- **PRODUCTION AREA:** Tuscany
 - Pisa Hills
- **SOIL:** Mainly clay, rich of marine shells
- **VINES:** 50% Sangiovese, 50% Canaiolo
- **VINEYARD:** yield per hectare 50 Q.li
- **PLANTING DENSITY:** 2,2 x 0,8 mt
- **PRUNING:** Spur pruning cord
- **HARVEST PERIOD:** September
- **WINE MAKING:** The grapes are manually harvested and go through a gentle destemming process and placed inside specialized stainless steel tanks. In the tanks, the must goes through rotary agitation during the first 7 – 9 days of the fermentation process in order to obtain maximum extraction and separation of seeds to reduce harsher tannins. The must gets fermented by yeast that naturally collects on the grape skin, with controlled temperatures and oxygen levels.
- **FINISHING:** The wine ages for 12 months in tonneau where the malolactic fermentation takes places with an additional 6 months in cement tanks and refinement in bottle for 6 months before releasing.
- **BOTTLES PRODUCED:** 12.000
- **ORGANOLECTIC DESCRIPTION:** Intense ruby red with garnet reflections. Scents of complex mature fruit, spices and aromatic herbs that give a persistent aroma; the taste is round, with full body finishing with soft tannin.
- **SERVING TEMPERATURE:** 18° C.
- **BEST ACCOMPANYING FOOD:** Red meats, cheese and game.

FATTORIA
FIBBIANO