



Tenuta La Badiola



Acquagiusta
Rosso Maremma Toscana DOC

REGION

Tuscany

VARIETY

Merlot 35%, cabernet sauvignon 35%, syrah 30%

Cultivation systems: Spurred cordons

Plant density: 5000 plants per hectare

Yield: 85 quintals of grapes per hectare

Wine yield: 70% or 57.8 hl per hectare

Average age of vines: 15 years

Harvest period: September – october

Vinification: The grapes are harvested exclusively by hand and transported in small plastic carrying baskets.

They are put in to soak immediately and then fermented in steel vats at a controlled temperature. Once the refinement process is complete, the different parts are combined together to obtain the final blend.

First ageing: 7 months, partly in steel and partly in barrique

Stabilisation: Cold static stabilisation

Bottling (draft): February

TASTING NOTES

Vinification in contact with the skins is simple and direct. The color is a deep ruby red; the bouquet is rich and diverse, encompassing wild berries, peppercorn, herbaceous hints and Mediterranean shrub berries.

FOOD PAIRINGS

It finds its maximum expression combined with refined and well elaborated cuts of important meats and game