



Ricasoli

Antico Feudo della Trappola
Rosso
Toscana IGT



REGION

Tuscany

VARIETY

Sangiovese 60%, Cabernet sauvignon 25%, Merlot 15%

VINEYARD: Altitude: 280-480 m a.s.l. Density: 5.500/6.600 plants/ha
Exposure: South, south-ovest/south, south-east Training: spurred cordon and guyot
SOIL Sangiovese is grown on a calcareous clay soil, commonly known as Alberese. Cabernet Sauvignon and Merlot are planted on the loamy soils close to the Arbia river valley.

HARVEST Grapes are harvested from the end of September to mid-October.

WINEMAKING: After racking, all three grapes are fermented in steel tanks for two weeks.

AGEING Ageing takes place over 8-9 months in tonneaux of the second and third passages.

TECHNICAL DATA Alcohol: 14% Vol. Total Acidity: 5,41 g/l pH: 3,36
Non-Reducing Extract: 27,77 g/l Total Polyphenols (in Gallic acid): 2415 mg/l