



## 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