

Pepita 2022

IGT Toscana Rosso



Production area	Hilly lands at about 300m above sea level, near Montenero d'Orcia. The soil is rich in clay and of low fertility. Spacing: 2,35 x 0,90 m. Surface: 2 ha.
Grapes	Merlot, Cabernet Sauvignon, Montepulciano and Alicante. Manual harvest, with accurate grape selection of the best bunches.
Weather conditions	Mild winter and mild spring with normal rainfall. This resulted in regular budding and vegetative growth. From the month of May, temperatures above seasonal averages and no rain. The leaf wall reacted to this exceptional climate, developing in a more moderate way and, thanks also to the rains of mid-August, grapes reached a good maturation.
Vinification	Fermentation of the 4 varieties in short and wide stainless steel tanks of 37hl, at temperatures below 28°C.
Ageing	11 months in mainly used 500 liters tonneaux. The blend is made one month before bottling.
Color	Intense and young purple red.
Bouquet	The peppery taste of the Alicante and the pyrazines of the Cabernet are dominating, framed in noble spices from the barrels.
Taste	Inviting with the sweetness of the Merlot that is well balanced by the structure of the Montepulciano. The tasty fruit is leading to a long and involving aftertaste.

Serving temperature: 16-18°C

Production vintage 2022: 7'690 bottles

Bottling date: April 22nd, 2024