



VENUSTO 2006

Denomination: I.G.T Toscana

Varietal: Merlot 95% Cabernet 5%

Bottles produced: 12500 bottles (0,750 L each) and 30 jéroboam with a handmade closure made of sealing-wax.

Soils: hilly soils of Pliocene and Holocene origin with rather clayey soil rich in calcareous skeleton and travertine.

Altitude: 250 metres.

Exposition: The greatest part of Borgo Santinovo's vineyards is located on the west side.

Growing system: Cordon trained simple.

Vine density: 5000 vines per hectare.

Age of vineyards: Vineyards were planted on March 2002 according to a modern conception.

Grape harvest: After a severe thinning, the best Merlot and Cabernet franc grapes are picked and put into airy boxes by the specialized staff, only after the reaching of the complete maturity of the peel.

Fermentation: After the quick destamming of bunches, the must is taken to the alcoholic fermentation with the addiction of selected yeasts. The fermentation takes place in stainless steel tanks, maintaining a temperature of < 30°C; maceration on peels is extended for 8-10 days. After the racking and a soft pressing of dregs, the wine is immediately taken to the malolactic fermentation.

Refinement: Venusto has been refined for 10-12 months in french-oak barrels (225L) before being bottled and ulteriorly refined for other 4 months.

Alcohol content: 13,5% vol.

Sensory properties: Ruby-red colour, intense aroma of ripe fruit with a spicy aftertaste. It is warm and voluminous with a concrete body and soft tannins.

Combining: It goes perfectly with grilled meat and game.

Service temperature: 16-18°C.