



Vintage

2014

Agriculture

Certified Organic by ICEA

Vineyard (year planted, altitude a.s.l.)

Podere Bugnanese East (2005, 400m)

Podere Bugnanese West (2003, 400m)

Grape Variety

60% Merlot

30% Cabernet-Franc

10% Sangiovese

Yield

Grapes: 1kg per plant

Wine: 48 hl/ha

Harvest

By hand into 18kg crates

Mid-september to mid-october

Winemaking

Native yeasts, small stainless steel tanks

Pump-over or manual cap submersion (pigeage)

Minimum 21 days maceration

Ageing

Minimum 10 months in oak barrels

Classification

IGT Toscana Rosso

Alcohol

13.5% by volume

Quantity Produced

4200 bottles (75cl)

In the heart of ancient Etruria is the sacred mountain, Monte Amiata. Here, we grow Merlot, Cabernet and Sangiovese grapes that develop intense, fruity flavours, elegant acidity and fine tannins capturing the essence of this territory's stony soils and unique mountain climate. Aged 10 months in oak. 4200 bottles made.

Grapes are selected by hand from each vineyard site with its unique combination of grape variety, soil-type and position. Each component is fermented and aged separately until the moment of blending. The wines are then carefully chosen and, through multiple trials, combined. The resulting blend is then further aged to give complexity, balance and harmony.



TENUTA TOBIA

TOSCANA

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