



Vintage

2015

Agriculture

Certified Organic by ICEA

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

Podere Bugnanese West (2003, 400m)

Grape Variety

50% Merlot

50% Cabernet-Franc

Yield

Grapes: 700g per plant 45 qtl/ha

Wine: 25 hl/ha

Harvest

By hand into 18kg crates

Mid September (Merlot),

first days of October (Cabernet-Franc)

Winemaking

Destemmed to ferment in oak barrels - 50% new

Native yeast fermentation with up to 4 daily cap submersions

Circa 28 days maceration on skins

Ageing

24 months in barriques and larger botte - 50% new

Classification

IGT Toscana Rosso

Alcohol

15% by volume

Quantity Produced

1600 bottles (75cl)

In the heart of ancient Etruria is a sacred mountain, Monte Amiata, in whose shelter lies this excellent vineyard of classic French grapes. Tinia (or Tin) was a powerful Etruscan god concerned with maintaining divine balance and harmony. This powerful but harmonious wine is named in his honour. 24 months in oak. 1600 bottles.

Tinia is an expression of a single vineyard, Podere Bugnanese West. The 0.6 hectares of south facing terrain is composed mainly of schist, with streaks of more loamy soil. The steep and sunny slope drains well and berries are typically small and ripe with concentrated flavours and thick skins. The resulting wines tend to be both elegant and powerful, having sumptuous fruit flavours, ample tannin and retaining freshness even in the hottest years.



TENUTA TOBIA

TOSCANA

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