

PRIMUM VINUM 2017

ROSSO TOSCANO

INDICAZIONE GEOGRAFICA TIPICA

The Primum Vinum is our estate's signature wine and it expresses the full potential of the Sangiovese vines, carefully chosen from only the best vineyards at least 15 years old. The grapes are hand-harvested and carefully selected from the most suited vineyards of the winery. The best bunches of Sangiovese are selected in the end of September and dried in the historical Vinsantaia for 25 days, in order to improve structure, complexity and smoothness. Our interpretation of Supertuscan represent the flagship of our philosophy finalized to valorize Sangiovese variety and its power to evolve in the time.

Grape variety: Sangiovese 100 %

Vineyards: Selection by Poggio ai Tordi, Le Fonti and La Scuola. Organic Farming – BIO Agriculture (Vigna Poggio ai Tordi, 3 ha, S-O, planted in 2012 - Vigna delle Fonti, 1,2 ha, S-O, planted in 1998 - Vigna della Scuola, 1,7 ha, S-O, planted in 2002)

Soil: clay-limestone and sedimentary sand with presence of marine fossils and shells.

TASTING NOTES Color: Deep ruby color with garnet nuances. Scents: On the nose, it offers a bouquet of blackberry, gloves, eucalyptus and coffee, with notes of tobacco and chocolate. Taste: On the palate is round and full-bodied, with elegant tannins and a fruity and balsamic finish. The Supertuscan style shows the complex personality of the Sangiovese grape variety and the importance of the human behaviors as fundamental assets to respect and valorize the *terroir*.

Service temperature: 18° C. Food pairing: wild boar salami, deer *ragù*, *Tartare* and *Chianina carpaccio* with truffle, blue cheese, roasted lamb, *peposo* (black pepper stew), gamay meat in *dolceforte* sauce.

WINE MAKING AND AGING

Harvesting method: Manual in small crates. Immediate destemming and soft pressing. Skin maceration: 18 days in concrete vats. Fermentation: 10 day in steel vats. Aging: 24 months in slightly roasted Tonneaux (French Oak Barrels 500 l) and 6 additional months in the bottle.

Total production: 6000 Bottles 0,75 L + 300 Magnum



Alessandro Griccioli winemaker

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