



LA QUERCIOLINA

## Istriciaia IGT



**Denomination** IGT

**Varietal** 80% Sangiovese Grosso della Maremma,  
20% Cilieggiolo

**Harvesting** Only by hand, end of September

**Training System** Spurred Cordons

**Planting Density** 7000 per acres

**Wine-making** Grapes gently crushed and fermented in stainless steel tanks at a controlled temperature of 28°- 29°C; maceration for 15-20 days.

**Ageing** 12 months in 5hl Slavonian oak tonneaux, 6 months bottle refinement.

**Soil** Clay and Limestone

**Alcohol by Volume** 13%

**Bottle Formats** 750ml,

**Tasting Notes** Ruby red colour with purple hues. Red and black wild cherry and blackberry fruit, mocha, chocolate, vanilla and tobacco aromas and a full-flavoured finish.