

# Istine

TECHNICAL SHEET

## 550 MERLOT

Toscana Indicazione Geografica Tipica



**GRAPE VARIETY:** Merlot

**VINEYARD:** the grapes are selected from our vineyard Istine in Radda in Chianti, planted in 2002 in one of the highest slopes in the Chianti region

**PRODUCTION AREA:** 0.5 ha

**ALTITUDE:** 550 m a.s.l.

**SOIL:** extremely rich in skeleton with alternating marly limestones (Alberese and Galestro), very steep and surrounded by a dense oak forest

**EXPOSURE:** North

**PLANTING DENSITY:** 5.000 vines/ha

**VINEYARD MANAGEMENT:** Organic Certified

**PRUNING SYSTEM:** Guyot

**HARVESTING METHOD:** manually

Merlot is a variety that is normally harvested a couple of weeks before Sangiovese, but, in this case, since the vines are located in the highest and northernmost part of the vineyard, we harvest it after Sangiovese, without over-ripening, but rather expressing all the elegance of this grape grown in the highest slope in Chianti

**ALCOHOLIC FERMENTATION:** around 15 days in concrete tanks at a controlled temperature (max 28°C)

**MACERATION ON THE SKINS:** 30 days in concrete tanks

**MALOLACTIC FERMENTATION:** in concrete tanks

**MATURATION:** 12 months in 500lt Tonneaux.

**AVERAGE PRODUCTION:** 2.600 bottles

**SIZE:** 750 ml

**FIRST VINTAGE:** 2015

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