

GROTTAIA

ROSSO TUSCANY IGT

A blend of Cabernet Sauvignon and Merlot from the youngest vineyards located in the flat areas of the company. It is aged exclusively in steel tanks to preserve its fruit, freshness and flavor, the floral motifs and colors of nature present on the label underline the close link with the Tuscan coast.

GRAPES

50% Cabernet Sauvignon, 50% Merlot

CLIMATE

The 2020 vintage was characterized by a relatively mild winter with sudden drops in temperature. The hot and dry spring days favored rapid budding and the water availability of the land allowed the vines to develop well during the summer months. The temperature variations in August brought the grapes to excellent ripeness, the rains at the end of the month and the consequent lowering of temperatures rebalanced the vines from the water point of view. The harvest began in the first days of September.

VINIFICATION

The grapes are harvested by hand and placed in 15 kg crates, with separate harvesting by variety and plot. A careful selection of the grapes preceded the destemming, which was followed by the maceration phase in stainless steel vats at a controlled temperature. In this phase, alcoholic fermentation began, which lasted for about two weeks, followed by racking and malolactic fermentation.

MATURATION

The refinement took place exclusively in stainless steel tanks. Subsequently, the final assembly was carried out at the end of which it was bottled.



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