

GHEPPIO



Winery

Fattoria Bini

Denomination

Toscana IGT - Red

Vintage

2011

Grape varieties

60% Sangiovese, 40% Merlot

Harvest period

The harvesting of Merlot grapes is in the first half of September; the one of Sangiovese grapes is at the end of the month.

Wine making

The grapes are harvested at the right ripeness time after careful analysis. Once taken to the cellar the grapes, destemmed and delicately pressed, have a controlled fermentation separated for each variety, at a maximum temperature of 28° C in stainless steel tanks.

The wines obtained after the malolactic fermentation, are carefully selected and blended. The blend is aged at least three months more in the bottle.

Tasting notes and food matches

The bouquet of the wine reminds of red fruit and coffee notes, with sweet and smooth tannins. Excellent with cold cuts starters and red meats. Serving temperature is 16-18° C.

Terroir

The 32 hectares of vineyards are mostly situated in the area of Vinci. The training system is Guyot and the density is of 4.800 vines per hectare; the average age of the vines is between 8 and 15 years

Awards

3 grapes from **Duemilavini 2014**

87/100 points from **I vini di Veronelli 2014**

86/100 points from **Luca Maroni 2014**