

Toscana
VALDONICA

Baciòlo – SANGIOVESE RISERVA



COUNTRY: Italy
REGION: DOC Monteregio di
Massa Marittima
SOIL: Clay, sand and volcanic
soil

ALCOHOL CONTENT: 14.5%
GRAPE VARIETY: 100% Sangiovese
SERVICE TEMPERATURE: 18-20°C

Valdonica's Riserva.

Made in small quantities (only a few thousand bottles are produced and only in the best years), Baciòlo is a further barrel selection of the Sangiovese already earmarked for the Saragio - the best of the best.

Background:

The uniqueness of Valdonica lies in the interplay of high altitude vineyards (up to 500 meters), the microclimate of the Mediterranean Sea (the proximity to the sea ensures an almost maritime climate in our vineyards), the volcanic soil (the volcano, Sassoforte, was active up to 20 million years ago) and the spirit of our team.

The history of viticulture in Tuscany dates back to its settlements by the Etruscans in the 8th century BC. Nowadays, it's Italy's fifth largest region and also one of the most famous and prolific wine regions in Europe.



Tasting notes:

- **COLOR:** Intense red color with a bright purple hue.
- **NOSE:** Complex, with aromas of spice and red fruit.
- **PALATE:** Rich, balanced and elegant.

Data:

- **GRAPE:** 100% Sangiovese.
- **BRIX AT HARVEST:** 26.1°
- **PH:** 3.75
- **ACIDITY:** 5.70
- **VINIFICATION:** The wine is punched down by hand, between 2 to 3 times a day depending on the stage of fermentation. Between 10 and 50% whole clusters (non-destemmed grapes) are used - the percentage varies according to the vineyard and the ripeness of the stems. At the end of fermentation / maceration, each ferment is pressed out separately into stainless-steel tanks where it settles overnight before being racked into barriques (20% new). Baciòlo is aged for a further 6 months to complete a total of 24 months ageing.
- **PAIRING:** Serve with cured meat, beef or lamb.