



Fiero

Vineyards North- East side of Montalcino Hill, 300 mt above sea level. Medium texture soils rich in clay, marine fossils and, in the highest part, sandstone. Merlot – Chianti Area, surrounding our estate in Larciano, medium texture soils rich in limestone.

Vine Training system Spur pruned cordon for old vines and guyot for the newest parts.

Sustainability Vineyard cultivated following the organic agriculture principles. Sexual confusion traps to prevent the spreading of the vine moth, use of organic humus, sowing and green manure to improve the soil quality.

Appellation IGT

Grapes 50% Merlot, 50% Sangiovese Brunello

Harvest Sangiovese and Merlot grapes are handpicked, harvested and fermented separately. After destemming, grapes are fermented and macerated for 40-50 days in stainless steel tanks.

Wine aging Sangiovese 12 months in large French and slavonian oak barrels (32-35 hl), Merlot: 18 months in small French oak barrels (500 L)

Alcohol 14%

Color Deep ruby

Tasting Notes On the nose fragrant with prevailing notes of wild blackberry and raspberry, red rose and a hint of black pepper. On the mouth smooth and elegant balanced with a pleasant freshness. Long persistence.

Food pairings Pasta with ragù sauce, beef stew, roasted or grilled meat, hard cheeses.

Service Temperature 18°C - 19°C