



A M A N T I S

GOGHI  
*IGT Toscana Red*



## VINEYARD

Surface area: 5,17 hectares

Production area: Montecucco

Soil: Clay mix, very rich in skeleton

Density: 8.000 up to 20.000 stocks per hectare

## CULTURE

Sustainable cultural practices

Training system: monolateral spurred cordon

Clearing out of unripe grapes in July and August

Grapes entirely hand-harvested

Hand-sorting on the vine, followed by a meticulous selection of the best berries on a sorting table

## VINIFICATION

In stainless steel vats of 30 hl to optimize parcellar selection

Semi-carbonic maceration to intensify the fruity aromas

Fermentation: temperature of 22-23°C with macro-oxygenation, followed by battonage

## AGEING

In cement amphorae that provide a natural oxygenation to the wine and enhance the minerality

Refining in bottle for a minimum of 4 months

## BLEND

Sangiovese 57%, Merlot 30%, Alicante 9%, Petit Verdot 3%, Colorino 1%. All winery-produced grapes.

## ORGANOLEPTIC ANALYSIS

Colour: intense ruby red, limpid and brilliant

Fragrance: fruity and balsamic, with marasca and raspberry scents

Taste: fruity and harmonious, round and balanced

Service: at 20°C, with appetizers, starters, white meats and fish.