



A M A N T I S

IPERIONE *IGT Supertuscan*



VINEYARD

Surface area: 1 hectare

Production area: Montecucco

Soil: Clay mix, very rich in skeleton

Density: 20.000 stocks per hectare

CULTURE

Sustainable cultural practices

Training system: bush vine training system (distance 0,7m x 0,7m)

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 oak casks of 30 hl to optimize parcellar selection

Filling of the oak casks entirely by gravity flow

Fermentation: temperature of 28-29°C; several pumping over and punching-down are realised

Maceration on the skins for 3 weeks

AGING

In French oak barrels during 24 months

Refining in bottle for a minimum of 24 months

BLEND

Pure Cabernet Franc

ORGANOLEPTIC ANALYSIS

Colour: ruby red, limpid, with garnet red reflections

Fragrance: elegant and intense, with delicate boisé and spicy scents

Taste: delicate and intense, with aromas of dark chocolate and licorice, extremely long in the palate

Service: at 20°C, perfect with delicate meats, chocolate and desserts