

# Ventisei

## COUNTRY

Italy

## REGION

Tuscany

## APPELLATION

Toscana IGT Rosso



## Rosso Toscana 2021

### VARIETALS

67% Sangiovese, 29.2% Merlot, 2% Mammolo, 1.5% Alicante, 0.3% Colorino

### VINEYARD PHILOSOPHY

Biodynamic

### VINEYARD NAME

Multiple Estate Vineyards

SIZE	ASPECT	ALTITUDE	TERRAIN
3 Hectares	Varied; depends on the vineyard	267 - 313 Meters	Hilly

SOIL TYPE	CULTIVATION	VINE AGE
Clay-rich soils from Pleistocene and Pliocene	Guyot- and cordon-trained	10 - 35 Years

### CLIMATE

Early 2021 spring was unusually warm, then April frost hit, reducing yield but not quality. A mild, cool summer and winter-stored soil water helped grapes ripen properly despite low rainfall.

### HARVEST PERIOD

September.

### VINIFICATION

Fermentation and maceration occurred in stainless steel tanks with partially whole grapes.

### AGING

Matured in stainless steel.

### LONGEVITY

6-8 Years

### NO. OF BOTTLES PRODUCED

14,133

### FIRST VINTAGE PRODUCED

2017

### ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT	RES. SUGAR
13.5%	4.92 g/l	25.8 g/l	< 1 g/l

### TASTING & PAIRINGS

Appearance: Bright ruby red color with a purple rim.

Nose: Lifted nose with fresh strawberry, raspberry, and pomegranate aromas.

Palate: On the palate, juicy ripe fruit and blueberry notes create a vibrant, well-rounded impression.

Pairings: Pairs well with pasta, pizza, and tomato-based dishes.

Serving Temperature: 59–64°F



### AVAILABLE FORMATS

750 ml



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