

# AZIENDA AGRICOLA "LOGHI"

## WINE IN TUSCANY



<b>DENOMINATION:</b>	Orcia D.O.C
<b>NAME:</b>	<b>"Granato"</b>
<b>PRODUCTION AREA:</b>	San Giovanni d'Asso (Siena) Tuscany
<b>GRAPE VARIETIES:</b>	Sangiovese 100%
<b>SOIL:</b>	medium texture developed on calcareous ground
<b>CULTIVATION SYSTEM:</b>	spurred cordon with 8 buds per plant. planting 2,80x0,80 m; density: 4500 grape-vines/hectare
<b>ALTITUDE:</b>	260-300 m above sea level
<b>MICROCLIMATE:</b>	mild winter with occasional frosts, hot summers with little rains.
<b>PRODUCTION PER HA</b>	55 hectolitres
<b>CULTIVATION:</b>	All processes are carried out taking account of the environment and the local culture, in order to try to interfere as little as possible with its natural course. The vineyard is carefully processed by hand, according to the principles of organic farming. The grapes are accurately selected before the harvest in order to increase its quality.
<b>VINIFICATION:</b>	15 days of fermentation (temperature below 30°), followed by maceration on the skins (10 days about), ageing in french oaks (barriques) for 8 months. Before being sold the wine lies in bottles for 5 months.
<b><u>ORGANOLEPTIC CHARACTERISTICS:</u></b>	
<b>COLOUR:</b>	garnet red.
<b>SMELL:</b>	Ripe fruits of sour cherry, cherry and plum. Dry roasting notes.
<b>TASTE:</b>	While entering the mouth, the wine is warm and creamy, powerful but balanced, the finish is persistent.
<b>SERVING TEMPERATURE:</b>	18/20°C
<b>SERVING SUGGESTIONS:</b>	red meats, game, roasts, Florentine steak, meat stew and so on.