



CERTOSA DI BELRIGUARDO

BACCANO TOSCANA ROSSO IGT

Baccano makes you want a second glass straight away. Delicious right to the last drop, “joyful” with an inviting bouquet; its label, featuring a solar lunar eclipse, evokes the possibility to enjoy this wine both by day and by night. Baccano is made mostly with Sangiovese, with the addition of a refined blend of Syrah and Merlot, and sensory examination reveals the scent of the cherries that grow around the Certosa. It has a full, concentrated body with evident, almost crunchy tannins that harmonise beautifully with a well-balanced alcoholic component. The finish develops considerably on the palate. It can be served chilled, at 11-12°C. The perfect wine for making a noise or, in Italian, “fare baccano”.

GRAPES	85% Merlot, 15% Sangiovese
LOCATION OF VINEYARDS	Hills around Siena
ORIENTATION	West, Southwest
ALTITUDE	200-250 meters above sea level
SOIL	Rich in organic substances with some minerals
TYPE OF CULTIVATION	Spurred cordon
VINIFICATION	Harvest takes place in September. Alcoholic fermentation in stainless steel vats for 7-10 days at a temperature of 24-25°C, followed by malolactic fermentation.
AGING	The two varieties are vinified separately: the Merlot ages 1 year in barriques, the Sangiovese 1 year in big barrels
ALCOHOL CONTENT	14.0%
TOTAL PRODUCTION	4,000 bottles
OENOLOGIST	Manuel Pieri



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