

DUEMANI
COSTA TOSCANA

ALTROVINO

In the glass, Altrovinò is a bright and intense ruby red. On the nose, it has great amplitude and breadth, immediately recalling the Mediterranean maquis, ripe plum, black pepper and 'friggittello' (sweet chili pepper), offering a changing and profound profile. When sipped, it is textural, a velvet glove that possesses the palate, satisfying and refreshing it with balsamic hints and just the right amount of freshness. Perfect with mature cheeses, game, hearty pastas, stewed red meat, or roasted and grilled meats and vegetables.

GRAPES	Merlot and Cabernet Franc
LOCATION OF VINEYARDS	Riparbella, Tuscany
ALTITUDE	200-220 meters asl
VINE TRAINING	Guyot
PLANTING DENSITY	8,400 plants per hectare
SOILS	Clayey, saline soil, with a significant amount of skeleton of calcareous origin
VINIFICATION	Merlot and Cabernet Franc ferment spontaneously and separately in temperature-controlled cement vats, with pumping over, followed by 20 days of maceration. Part of the Cabernet Franc ferments in 500/600-liter terracotta amphorae to enhance the floral and fruity aromas of the grapes. When the wine is blended, it is decanted into truncated conical French oak vats to be aged for 8 months. It does not undergo clarification or filtration.
CERTIFICATIONS	BioAgricert Organic certification Demeter Biodynamic certification
ALCOHOL CONTENT	14%
OENOLOGIST	Luca d'Attoma



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