

DUEMANI
COSTA TOSCANA

G.PUNTO COSTA TOSCANA ROSSO IGP

G.Punto is produced in miniscule quantities. It has a paler ruby red color than might be expected from such an important wine – this delicacy is characteristic of pure Grenache. On the palate, however, it is extremely intense and structured, and the nose explodes into a bouquet of red fruits with hints of liquorice and spices. A stellar wine to be remembered long after it has been enjoyed.

GRAPES	100% Grenache
LOCATION OF VINEYARDS	Castellina Marittima
ALTITUDE	350 meters asl
VINE TRAINING	Alberello bush vines
PLANTING DENSITY	7,400 plants per hectare
SOILS	Clayey, saline soil, with a significant amount of skeleton of calcareous origin
VINIFICATION	Grapes are selected in the vineyard and handpicked into small crates. They are gently destemmed to obtain whole grapes and further selected by hand on the sorting table. Spontaneous fermentation in terracotta jars, with manual punching down and pumping over at a controlled temperature. Macerated on the skins for 3 months, then raked and decanted into second-passage barriques, where it is aged for 10 months. It does not undergo clarification or filtration.
CERTIFICATIONS	BioAgricert Organic certification Demeter Biodynamic certification
ALCOHOL CONTENT	15%
OENOLOGIST	Luca d'Attoma



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