



Unus Solus Toscana - IGT 2010

Varietal: 50% Sangiovese, 25% Cabernet Sauvignon, 25% Merlot

Altitude of Vineyard: 300m above sea level

Terroir: Eocene soil with Ferruginose, rich in skeleton

Exposure/Plant Density: South-Southwest, 5000 plants per Ha

Yield per Hectare: 8 ton max per Ha

Harvest Period/Method: End of September/by hand

Alcohol Content: 13.0% Vol.

Vinification: This wine originates from the grapes produced on the estate. After the harvest the grapes go through fermentation in temperature-controlled (31°C) steel vats for 8-10 days and undergo pumping over and délestage to maximize the extraction of all the structural components of the wine from the skins giving it longevity and structure.

Aging: Aged for 24 months minimum in 6hl tonneaux oak barrels and barriques from which the wine acquires its fragrances and that elegance which is expressed in the glass.

Bottle Aging: After aging in wood, the wine is bottled and refined for a minimum 6 months then released on the market not earlier than 3 years after the harvest.

Bottling Date: September 2013

Tasting Notes: Deep rubine red in color. Complex on the nose, with intense notes of cherry, violet and plum, silked by the noble spices of wood. Well balanced on the palate. The wine is solid and shows elegant and silky tannins with a long finish. Can be defined as an expression of the Montalcino terroir.. Drink now.

Suggested serving temperature: 18°C (64 - 65°F)



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