

# Burlgarelli 2022



Grape Variety: 100% Sangiovese

Appellation: IGT Rosso Toscana

Vineyard Plots: Melogranino, Ficomontano, Campo Cavalli

Vine Age: Between 22 and 35 years old

Altitude: 350 m a.s.l. (above sea level)

Training System: Guyot and braided cord (cordón trenzado)

Yield: 40-50 quintals per hectare

Soil Type: Sand and clay

Harvest: Manual harvest in small crates during the first two weeks of September.

## Vinification and Aging

Spontaneous fermentation with short skin maceration in cement and steel tanks for 8 days. The wine is aged for at least 10 months in cement, 8 months in stainless steel, and 3 months in the bottle. Unfiltered and unrefined (unfined).

Total Production: 15,000 bottles

Bottle and Closure: 75cl Bordeaux bottle, Nomacorc closure

