

TINATA

VINTAGE: 2017

BLEND: 70% Syrah, 30% Grenache

DENOMINATION: IGT Toscana Rosso **REGION:** Maremma, Tuscany

PRODUCTION: 7,829 Bottles - 260 Magnums - 60 Double Magnums - 29 bottles of 5 Liters

TASTING NOTES

COLOR: Deep dark ruby with touches of purple on the rim.

ON THE NOSE: Explosion of raspberries and cherry with "Macchia" notes like thyme and

lavender with touches of white pepper, lilac and paprika.

ON THE PALATE: Fresh and structured entrance evolving on a velvety mouthfeel lingering

on fresh cut fruit like raspberries, boysenberries with touches of

sundried tomatoes and tobacco.

VINIFICATION

WINEMAKING: Extreme block selection

Fermentation in stainless steel and barrel

Natural fermentations

100% gravity

Punch downs by hand

AGING: 70% spent 16 months in French oak barrels with 40%

new oak, the remaining 30% aged in concrete eggs

BOTTLING: No fining, no filtering

VINEYARD

SOIL: Clay and limestone with eroded stones PLANTATION: 7,575 vines/ha oriented north/south

HARVEST: Handpicked, and harvest upon ripeness within sections.

YIELD: 40 hl/ha

VINTAGE COMMENTS

240: that number represents the amount of rain in millimeters for the full season (November of the previous year to harvest), a very low record. Not to say that this situation had a direct impact on the vineyard management and the quality of the fruits. However, the spring was not so hot that we could take good decisions at the right timing in order to control the vigor and not stress the vines further.

During summer, the key was to control the water stress and be sure that the plants could have enough water to bring the grapes to maturity. Nevertheless, the most important decision was the timing of the harvest and we decided to anticipate half of the harvest on August 12th and the other half 10 days later. The Grenache was harvested at full maturity on August 28th.

