



ALIOTTO TOSCANA ROSSO I.G.T.

The first wine from the Lunelli Estate's to be certified as organic, this is a splendid blend of Sangiovese, Cabernet and Merlot grown in the vineyards of Tenuta Podernovo on the Tuscan coast and is owned by the Lunelli family.



GRAPES

60% Sangiovese, 40% Cabernet, Merlot and other local grapes.

PRODUCTION AREA

Aliotto comes from a strict selection of grapes from the vineyards of the Estate.

TYPE OF SOIL

The vineyards are located on soils that are medium-textured, composed of loamy sand and clay, and rich in fossil shells. They face west, south and east, at an altitude of 137 metres above sea level.

TRAINING SYSTEM

Cordon Spur, 5680 vines per hectare.

YIELD

60 hectolitres of wine per hectare.

FERMENTATION TEMPERATURE

28°C in stainless steel vats.

MACERATION PERIOD

10 - 15 days.

AGEING

12 months in barriques, followed by a minimum of 4 months in bottle.

FIRST YEAR OF PRODUCTION

2004 – Since 2014



TASTING NOTES

APPEARANCE

It has a luminous ruby red colour.

NOSE

On the nose it displays refined notes of morello cherries and fruit preserved in brandy, along with tones of aromatic herbs and minerals.

TASTE

It is a well-structured but pleasantly rounded wine, thanks to its elegant, well-calibrated tannins. Overall, it reveals excellent balance, an appealing tanginess and a mellow finish.