



## TEUTO COSTA TOSCANA I.G.T.

A Tuscan red with a marked Mediterranean style and Bordeaux-like nuances, it is made from a selection of the finest grapes from the Podernovo Estate in the hills near Pisa, owned by the Lunelli family and certified as organic since 2012.



### GRAPES

65% Sangiovese, 30% Merlot, 5% Cabernet Sauvignon.

### PRODUCTION AREA

Teuto comes from the best grapes grown in the Estate's vineyards, selected in accordance with the Animavitis precision agriculture programme.

### TYPE OF SOIL

The vineyards are on medium-textured, clay loam land, rich in fossilized shells and lying all around the knoll on which the winery is located (and so with 360° exposure).

### TRAINING SYSTEM

Cordon Spur, 5680 vines per hectare.

### YIELD

45 hl of wine per ha.

### FERMENTATION TEMPERATURE

Cold pre-maceration at 12°C (54°F) for 36 hours. Fermentation in oak and stainless steel at a maximum temperature of 26° - 28°C (79°-82°F).

### LENGTH OF MACERATION

15 - 20 days.

### MATURATION

18 months, in tonneaux and large casks for the Sangiovese, and barriques for the Merlot and Cabernet Sauvignon.

### BOTTLE AGEING

At least 6 months.

### FIRST YEAR OF PRODUCTION

2003

### TASTING NOTES

#### APPEARANCE

A bright, rather deep ruby red colour.

#### NOSE

The nose immediately reveals very clean aromas, which are particularly reminiscent of dark fruits: there are evident hints of mulberries and coffee beans. With oxygenation in the glass, the fruit becomes gradually sweeter and riper, offering sensations of black cherries and prunes. A balsamic touch adds to and enhances the wine's variegated and intriguing complexity of fragrances.

#### TASTE

On the palate, the wine displays excellent balance and is characterized by fine, elegant tannins. Notes of macerated dark fruits re-emerge on the finish, accompanied by a faint spiciness.