



Cosimo Maria Masini Sincero



VINEYARD

Varietal: Sangiovese, Cabernet Franc, Cabernet Sauvignon.

Production area: Toscana

Town: San Miniato (Pisa) – Toscana - Italy

Vines age: less than 10 years old

Planting density: average 4000 per ha

Yield: 65 q/ha 3 t/acre

Yield per vine: 1.63 kg/vine 3.6 lbs/vine

Plant spacing: 2.5m x 1.00m

Size: 4 acres

Growing system: cordon spur

Soil type: red clay with limestone presence of fossils and pebbles

Harvesting period: mid to the end of September

Type of farming: biodynamic.

VINIFICATION

red vinification: Only mechanical process is destalking. Grapes are then stomped in open vats kept outside; no temperature control. Maceration on skins for 10 days. Plugging of the cap manually.

Fermentation vat: open vats

Fermentation temperature: uncontrolled

Yeasts: native.

Malolactic fermentation: yes; starts naturally while wine is resting in vats.

Maturation period: about 8 months in concrete vats then fining in the bottle.

TECHNICAL DATA

Name: Toscana IGT

Alcohol by volume: 13.0 – 13.8 %

Residual sugar: < 3 g/l

Total acidity: 5.80 g/l.

Volatile acidity: .60 g/l.

PH: 3.50

TASTING NOTES

Serving temperature: room temperature or 68F to 75F

Color: ruby red.

Nose: distinct of cherries and blueberries with some spicy hints

Palate: silky wine with cherries blueberries overtones and some licorice. Bright and refreshing.

In the kitchen: Can be enjoyed by itself but pairs well pasta dishes pizza barbecues an easy going companion for fun times