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biodynamic passion !

# cosimo 2011

*IGT Rosso Toscano*

**varietal:**

Sangiovese 90% and indigenous varieties 10%

**harvest:**

This wine represents a very important aspect for us: it is an example of how our respect in nature and the character of our unique landscape express themselves in this wine.

The grapes were harvested from our 50 year old vineyard after a vigorous selection of the best clusters.

**vinification:**

Discover, with finesse and special elegance how you can experience this in our biodynamic Cosimo.

The vinification of Cosimo is made - like all our red wines - in a totally natural kind of way in little opened vats of 10 hl. The fermentation happens without additives of inoculated yeast or other enological additives. Except short before bottling we add the minimal dose of metabisulfite to avoid oxidation and to guarantee a microbiologic balance.

During the fermentation the mash is moved 3 times a day by hand, to smoothly releases all colors and aromas.

Until the end of the fermentation (about 19 days) the must stays with the mash to obtain complexity and depth. Then the young wine is filled into barriques to start the malolactic fermentation. Through this process it becomes more smooth and round. After two years of barrel ageing and selection of the finest barrels the wine was bottled.

**character:**

Of a ruby red color and a nose of high complexity the wine shows on the palate its typical character of straight and variety. The ripe fruit has notes of prunes and little red berries. Soft finesse and a herbal note express themselves. Ripe tannins make the wine full-bodied and a guide to a round finish.

**pairing:**

Optimal with red meat, venison and matured cheese.  
Drinking temperature: 14 - 18 degrees

**analytical data:**

alcohol	13,50 %
total acidity	5,90 g/l
pH	3,59

