

## PRINCIPE DEL SOLE Toscana IGT

# L'ARICO



**ORIGIN** TOSCANA IGT

**VINTAGE** 2013

**VARIETIES** 50% MERLOT, 50% SANGIOVESE

**VINTAGE** The grapes are selectively hand picked, and after a soft destemming and crushing placed in stainless steel vats by natural gravity.

Every varieties are strictly separately vinificated, the alcoholic fermentation lasts for 10 days and the maceration on the skins continues for 22 days at a controlled temperature of 26°C. The wine is racked into new steel tanks where the malolactic fermentation. At this point the three varieties are blended and then allowed to mature in tonneau for 10 months.

After this period the wine is racked into stainless steel vats and left to rest for one month before undergoing a extremely light filtration before bottling.

Principe del Sole remain in the cellar to age in the bottle for one months before being released.

**ALCOHOL** 13,5 % VOL.

**TASTE**

Extremely intense ruby red colour, and good complex fruit aromas without excessive hints oak. With aeration after opening, the wine gradually releases delicate hints of mint, liquorice and pepper.