



## Lampo

Morellino di Scansano "Aged in barrique 9 months"

**Grapes** > Sangiovese 90% and other red grapes

**Region**> Tuscany

**Soil**> Sandy with sandstone skeleton, the soil is relatively homogeneous.

**System of growing**> Spurred cordon.

**Harvest**> The grapes on reaching perfect phenolic ripeness and after repeated tasting, are harvested.

**Winemaking**> Once the grapes reach the cellar, they are gently destemmed and left to ferment in stainless steel tanks at a constant temperature of 30 °C. Once the wine has been separated from the skins, it is immediately placed in tonneaux and second and third passage barriques with subsequent ageing for 15-18 months. Before being placed on the market, it is refined in the bottle.

**Tasting Notes**> Deep ruby red color with a garnet rim. Aromas of blueberry, liquorice and oriental spices. Broad and sweet on entry, slightly austere and herbal on the palate, with red fruit and mineral flavours. A nice young tannin, freshness and important length define a wine for keeping long time.

**Food Pairing**> The wine has a beautiful ruby red color, a complex and refined aroma of red fruits such as raspberries and black cherries. A soft and enveloping taste with refined tannins.



## Le Stoppie Vermentino Maremma Toscana

**Grapes** > 100% Vermentino.

**Region**> Maremma, Tuscany

**Soil**> Sandy with sandstone skeleton, the soil is homogeneous.

**Harvest**> On ripening the grapes are harvested, depending on the weather conditions, between late August and mid-September.

**Winemaking**> Traditional white vinification, takes place in stainless steel tanks at controlled temperature (max 18° C). Ageing on the yeasts takes place for about one month in the same tanks. Refrigeration at 0° and filtration then follows. The wine is bottled by February, following the harvest.

**Tasting Notes**> The wine has a straw yellow colour, a refined aroma with complex hints of ripe fruit and a full, round and soft taste.

**Food Pairing**> It is ideal to accompany game, red meats, succulent first courses and aged cheeses. Serve at 18 ° C. Open the bottle one hour before serving, preferably if delicately decanted.



SAN FELO



## Pinot Nero Toscana IGT



**Grapes** > 100% Pinot Noir.

**Region**> Maremma, Tuscany

**Soil**> Sandy with a skeleton of a particularly abundant sandstone nature.

**Harvest**> The grapes on reaching perfect phenolic ripeness and after repeated tasting, are harvested in the first week of September. Harvesting is done manually, the grapes are carefully selected and put into 3q1 "mastelle".

**Winemaking**> Once the grapes reach the cellar, they remain in the "mastelle", where alcoholic fermentation takes place for about a week, followed by manual fulling twice a day. Ageing, after separating the skins from the wine, the latter is transferred to French Oak barriques for 18-24 months; during this period it is regularly subjected to batonnage. After a slight filtration, it is refined in the bottle for a further 12 months.

**Tasting Notes**> The wine has a light ruby red color. On the nose are perceived hints of red fruits and spicy notes. The palate is well balanced, excellent acidity and refined tannins, which give the wine a perfect aromatic concentration.

**Closure**> Cork

## Cabernet IGT

**Grapes** > 100% Cabernet Sauvignon

**Region**> Tuscany

**Tasting Notes**> Ruby red color, a complex and sophisticated scent of ripe red fruits, a soft and smooth taste with velvety tannins.

**Food Pairing**> Beef and Venison.

**Closure**> Cork





## Balla la Vecchia

Aged in barrique 9 months



**Grapes** > 50% Cabernet Sauvignon , 50% Merlot

**Region**> Maremma, Tuscany

**Soil**> Sandy with sandstone skeleton, the soil is rather homogeneous.

**System of growing**> Spurred cordon.

**Harvest**> Takes place in three separate periods, between mid-September and late October.

**Winemaking**> Vinification takes place in stainless steel tanks at a controlled temperature (30°). After filtration, it is put on the market in June following the harvest.

**Tasting Notes**> The wine has a ruby red colour, an intense and elegant aroma with hints of red berry fruit, with a soft, round and enveloping taste.

**Food pairing**> Blue cheese, Red meat stew, roasted and grilled meat, game, aged cheese.

**Closure**> Cork

**Alcohol content**> 13.0%

**Serving temperature**> 18-20°C

## Viognier

Maremma Toscana DOC

**Grapes** > Viognier

**Region**> Maremma, Tuscany

**Soil**> Sandy with sandstone skeleton, the soil is homogeneous.

**Harvest**> Ripe grapes are harvested, according to weather conditions, between late August and mid-September.

**Winemaking**> Grapes, once reached the cellar, are soft pressed and the fermentation takes place in tanks at controlled temperature (max 18 °C) and a 10% of the grapes made the fermentation in big barrel of 5 hl with daily batonage. After this, took place the aging on the lees of wine, in the same tanks. Follow a cooling process to 0°C and a filtration phase. The wine is bottled within April following the harvest.

**Tasting Notes**> The wine comes in a straw yellow color, an intense and elegant scent with hints of flowers and fruit with white flesh and an intense taste, full and round.

**Food Pairing**> Fish-based main dishes, Fish-based pasta or rice dishes, Main dishes featuring white meats, Sushi



**SAN FELO** Serving temperature> 8-10 °C



## Metodo Classico Millesimato



**Grapes** > Vermetino

**Soil** > Sandy soil with a skeleton of sandstone, the ground is rather homogeneous.

**System of growing** > Cordon spur.

**Harvest** > Ripe grapes are harvested, according to the good acidity and residual sugar, in picking box of 20 kg.

**Winemaking** > The grapes are pressed whole to obtain an extraction of 50%, the vinification takes place in stainless tanks at controlled temperature (max. 18°C). After this the wine have the aging on the vinification yeasts for about one months in the same tanks. Follow a cooling process to 0°C and a filtration phase. On March, there is the second fermentation in bottle according to the method Champenoise.

**Bottling period** > March

**Disgorgement** > After 48 months on the yeasts

**Tasting Notes** > It has a yellow color, fine perlage, consistent. To the nose, rich with hints of yeast and crust of bread. In a full and balances mouth with a pleasant acidulous finish.

**Serving temperature** > 4-6°C

## Aulus IGT

**Grapes** > 100% Cabernet Sauvignon

**Soil** > Sandy with a skeleton of a particularly abundant sandstone nature.

**Harvest** > Our perfect climatic conditions allow the grapes to ripen evenly, therefore on reaching perfect phenolic ripeness and after repeated tasting, are harvested by hand, selecting only the best grapes.

**Winemaking** > Once the grapes reach the cellar, they are delicately destemmed. Half of the grapes carry out their alcoholic fermentation in barriques with manual fulling and the other half in stainless steel tanks at a constant temperature of 30 °C. The transformation from grape into wine requires about a week, followed by a maceration on the skins ranging from 2- 6 days. Once the skins have been separated from the wine, it is immediately placed in 2.25 hl barriques where it is aged for 18-24 months. After a slight filtration, it is refined in the bottle for a further 12 months.

**Tasting Notes** > The wine shows a beautiful intense ruby red colour, a complex and refined aroma of ripe red fruits, a soft and enveloping taste with velvety tannins.

**Food Pairing** > Aged cheeses, Main dishes featuring red meat, Soups



SANFELO



# Sangiovese IGT

**Grapes** > 100% Sangiovese

**Tasting Notes**> Ruby red color. An intense and elegant aroma with hints of red berry fruit. Soft, full, round flavor.

