

Amphora Vignamasso 2020

TOSCANA I.G.T. ORGANIC



Grape varieties

100% Sangiovese



Vineyard

Vigna del Masso

Exposure

West

Training system

Spurred cordon

Density

7000 vines/Ha



Harvest

Grapes are harvested by hand in small 17 kg crates during the second half of September

Altitude

450 mt a.s.l.

Soil characteristic

Rich in calcium and clay

Planting dates

2000

Vinification

Vinification with whole bunches in amphora with spontaneous fermentation and absence of pumping over and punching down. As soon as the tumultuous phase ended, the amphorae are filled with wine and the maceration is carried out with a submerged cap without external intervention.



Ageing

Ageing takes place in amphora on the skins (submerged cap) for four months. After racking, it ages in amphora for approximately 10 months prior to bottling.



Alcohol content	Total acidity	Residual sugars	Dry extract	pH
14,48 %	6,35 g/l	1,6 g/l	35,4 g/l	3,55



2020 vintage began with mild temperatures and a rather dry winter, leading to early budding. Snowfall episodes during spring, especially at the end of April, slowed the growth of the shoots, restoring temporal equilibrium for the subsequent phenological phases. In May, during flowering, the plants had well-developed leaf walls. The dry summer triggered a conservative development of the vines thanks to which they did not show symptoms of water and thermal stress. The harvest began at the end of August, with a sunny and dry climate.



Ruby red color, very lively and bright. It combines fresh and pleasant floral notes with hints of fruit such as wild strawberries, raspberry, and cherry, followed by lavender, licorice, and undergrowth. On the palate, a pleasant balance between youth and softness.



Perfect pairing with savory meats, such as rabbit, pigeon or guinea fowl, enhanced by the fresh notes of freshness given by vinification in amphora. Serve at 16-18 ° and uncork a couple of hours before serving.