

# BEVOROSSO



<b>APPELLATION</b>	DOC Maremma Toscana
<b>REGION / COUNTRY</b>	Tuscany / Italy
<b>ESTATES</b>	Il Tesoro
<b>PRODUCTION ZONE</b>	Valpiana, Massa Marittima (Upper Maremma)
<b>GRAPE VARIETES</b>	Merlot (100%)
<b>ALTITUDE</b>	140/160 m S.L.M. / 378 m A.S.L.
<b>VINTAGE</b>	2022
<b>WINEMAKING</b>	Fermentation at controlled temperature (below 25°C). Racked (decanted) after one week from the completion of alcoholic fermentation.
<b>AGING</b>	Aged in French oak barriques of second and third use for 6 months.
<b>BOTTLE FORMAT</b>	0,750 Lt.
<b>PACKAGING FORMAT</b>	Cardboard per 6 and 3 bottles
<b>VITICULTURE / HARVEST</b>	The year 2022 had a regular course both in winter and in spring; as has been the case for some years now, rainy events were scarce and never significant. The vines held up well until the end of July when the rains restored the soil's water balance. Production was below average while quality far exceeded expectations thanks to gradual ripening driven by temperature fluctuations between day and night.
<b>ALCOHOL CONTENT</b>	13,5% alcohol by volume (%Vol.).
<b>VISUAL NOTES</b>	Intense ruby red colour with violet reflections
<b>OLFACTORY SENSATIONS</b>	Fresh and sweet notes, with characteristic varietal hints of wild berries.
<b>TASTE SENSATIONS</b>	Soft and fresh taste, harmonious and well balanced with a long finish.
<b>WINE REVIEWS</b>	-