



LUPAIA I.G.T. 2014

SUPERTOSCANO BLEND - DA VIGNE TOSCANE



Produced and bottled	Montalcino - Siena - Toscana
Grape varieties	40% Sangiovese, 30% Cabernet Sauvignon 30% Merlot
Soils profile	-
Vineyard altitude mt.	-
Vine density per hectare	-
Training system	Spurred Cordon
Harvest period	Last week of September, first week of October
Grape-harvesting	Exclusively manual
Grape production	Maximum 90 q. per hectar
Vinification	In steel tanks with controlled temperature for 15/20 days
Ageing	In steel barrels with 6-8 month process in oak barrels
Bottel ageing - Refining	-
On the market	Minimum after 1 years from harvest
Year's production	50.000 bottles
Colour	Intense ruby red
Bouquet	Parfum: characteristic and intese, wild red fruits, spices
Flavour	Full bodied, dry, warm, lightly tannic, armonic
Alcohol by vol.	13,50%
Total acidity in tartaric acid	5,20
Dry extract	32,10
Sugar residual	Less 1,00
Bottle	Bordolese vip x lt. 0,750
EAN code for bottle	8016179410146
Carton contents	6 bottles
EAN code for carton x6	8016179141113

