



MASSIMA FELICITÀ Terre di Pisa Rosso DOC



CLASSIFICATION: Terre di Pisa Rosso DOC

PRODUCTION AREA: Terricciola

VINEYARD: new vineyard planted in 2004

PLANTING SIXTH: cm 80 x 230 cm

PLANT DENSITY: 5434 vines per hectare

YIELD PER VINE: Kg 1-1,5 of grapes

FORM OF CULTIVATION: Gnjot

GRAPES VARIETIES: Selection of Sangiovese and Cabernet Franc grapes

HARVEST: the grapes are harvested by hand and placed in small boxes where they arrive in the cellar to be immediately destemmed; Sangiovese is harvested from the second half of September

VINIFICATION METHOD: Vinified in stainless steel vats at controlled temperature, fermentation takes place by indigenous yeasts, maceration lasts about 10 days; Aging takes place in second and third passage wooden barrels for minimum 12 months. Minimum 4 months in bottle.

ALCOHOL CONTENT: 13-14,5%

QUANTITY PRODUCED: 3000 bottles of 0,75l