

# Tramonto 2016

## PRODUCER

Vanempo

## APPELLATION

Toscana IGT

## WINE REGION

Toscana – Montemurlo near Prato

## ALTITUDE

285 mt above the seal level

## SOILS & VINEYARDS

Clay and calcareous soils. The fruit for this wine comes from a single south facing vineyard of 2,6 hectares only, planted in 1967 and 1980.

## VARIETAL

Field blend of 75% Sangiovese, 15% Canaiolo, 10% Malvasia Nera. This wine is both organic and biodynamic certified.

## ANNUAL PRODUCTION

90 quintals

## TRAINING SYSTEM

Espalier (upside down pruning used for old vines) and Guyot

## HARVEST

The grapes are hand harvested during the 2nd and 3<sup>rd</sup> week in Sept. and carried to the cellar in small bins.

## VINIFICATION

The grapes processed together come from a small vineyard planted in two different rounds: 1967 and 1980. All the estate vineyards are managed according to environmentally friendly agriculture practices, skipping any use of pesticides and herbicides. The only treatments performed are based on sulfur, copper and biodynamic preparations, depending on the needs. In the cellar, our approach is hands off, avoiding technical manipulation and additives. Indigenous yeast only. Vinification occurred in open top concrete vats with frequent punch downs for 20 days. After the racking, the wine ages for 18 months in used tonneaux (500 liters) and then 12 months in the bottle before being released to the market. Unfined and unfiltered. This is an artisanal wine and can throw some sediments.

## WINE DESCRIPTION

The nose recalls the scent of mature red fruits, on the palate the wine is rich, earthy displaying lush notes of blackberry and leather. Complex and evolving in the glass with the right time and patience when the minerality comes though strong. 14%AbV

**SERVICE TEMPERATURE - FOOD PAIRING** Serve it 18°C and decant this minimal wine 30 minutes before drinking. Pair it with roasted meat, well cured cheese, vegetables and caponata.

