



DAINERO

IGT Toscana Rosso

DAINERO is composed predominantly of Merlot grapes and aged in barrels for a period of six months. A complex wine full of fruity and spicy, full and round on the palate.

Production area: close to the Bolgheri area, it is characterized by a particularly favourable climate, strongly influenced at the same time by the proximity of the sea and the adjacent mountains.

Type of soil: the vineyard is at a height of 450 meters above the sea level, facing south-west. The typical soil of this area is named "Gabbreto" that is very rich in ferrous clay.

Grapes: Merlot 90% - Sangiovese 10%

Vineyard: Density is 9,600 plants per hectare. All varieties are planted on rootstock 110 R. The yield of grapes into wine, stood at 50 hl, with an average production of 70 quintals per hectare.

Vinification: the grapes are hand harvested and transported to the winery in small boxes of 20 Kg. A careful selection (made by hand) of the cluster and the berry is done before pressing. The filling of the tanks of wine is only with the force of gravity, without using mechanical means. Alcoholic fermentation lasts for 15 days at a constant temperature of 28 ° C.

Maturation and aging: after the malolactic fermentation Dainero is transferred to French oak barriques (30% new oak barrels, 70% barriques of first and second pass) for 6 months.

The elevation of this wine requires a further aging in bottle 6 months before releasing on the market.

Tasting notes: The color is ruby red with violet hues, to the nose it is rich of spicy and fruity notes; in the mouth it is rich and round. Its unique versatility makes it suitable for everyday use.

Serving suggestions: Excellent with pasta dishes with meat sauces and tomatoes, red meat and medium aged cheeses.

Available Vintages and Rating: 2008: ★★★★★

Yearly production: 2008: 24.000 0,75 liters bottles

