



PRODUCER PROFILE

Estate owned by: Elisabetta Gnudi Angelini
 Winemaker: Simone Giunti, Alessandro Ciacci
 Total acreage under vine: 110
 Estate founded: 1970
 Winery production: 220,000 Bottles
 Region: Toscana
 Country: Italy

Alte d'Altesi Toscana IGT 2014

WINE DESCRIPTION

The name of the wine refers to the fact that the classic blend of equal parts Sangiovese, Cabernet Sauvignon and Merlot are all sourced from some of the highest elevations on the estate. The grapes are hand-harvested in the months of September and October. After a maceration period of two weeks, the wine is aged in Allier barriques for approximately one year.

TASTING NOTES

Bright ruby-red in color, this wine showcases aromas of dried cherry, earthiness, violets and leather. On the palate, this wine is full-bodied and perfectly structured with persistent red berry flavors.

FOOD PAIRING

A few from many pairing suggestions for Alte d'Altesi might include roast pork tenderloin, roast wild game or hearty beef casseroles, but the possibilities are endless!

VINEYARD & PRODUCTION INFO

Vineyard name:	The Altesino vineyard
Vineyard size:	25 acres
Soil composition:	Sand and Calcareous Silty-Loam
Training method:	Spur-pruned Cordon
Elevation:	924 feet
Vines/acre:	1,800-2,000
Yield/acre:	2.8 tons
Exposure:	Southwestern
Year vineyard planted:	1999
Harvest time:	September
First vintage of this wine:	1980
Bottles produced of this wine:	7,000

WINEMAKING & AGING

Varietal composition:	A blend of 34% Sangiovese, 33% Cabernet Sauvignon and 33% Merlot
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15-20 days
Fermentation temperature:	82-86 °F
Maceration technique:	Cold Soak Maceration; Racking, Pumpovers, and Aeration
Length of maceration:	1-2; 7-10 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	One-Three years
Type of oak:	French
Length of aging before bottling:	12-14 months
Length of bottle aging:	3 months



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