



Pigreco

Vintage: 2012

Denomination: IGT Toscana

Grape: Sangiovese 100%

Name of the Vineyards: Massa Marittima; Montalcino; Serre di Rapolano

Soil type: Sandy, rich in iron, with calcareous crusts; Marly; Silty-Clayey

Altitude: 100 m a.s.l.; 350 m a.s.l.; 300 m a.s.l.

Training system: Spur-Pruned Cordon

Planting density: 4.000 vines/ha – 7.200 vines/ha

Production: 1,10 kg/root-stock

Fermentation: Temperature Controlled, in Stainless Steel,
with the use of Selected Yeasts

Aging: 12 Months, in French Oak Barriques (50% new, 50% second use)

Bottles produced: 6.000

