

# Zigzagando



## "Salamartano" Tuscany IGT

**Grape varieties:** Merlot 50%, Cabernet Sauvignon 50%

**VINEYARDS** Township of Empoli and Montelupo Fiorentino, podere Prunecchio.

Clay and rocky, rich in fossils soil, 80 m. a.s.l.

Planting: 5000 vines/ha. Training system: Cordon

**HARVEST :** By hand, in different periods according to the different grapes.

**VINIFICATION:** The grapes were stemmed and pressed, and fermented in stainless steel tanks at controlled temperature (26°-28°); maceration on the skins lasted for about 30 days. Malolactic fermentation took place in stainless steel tanks.

**AGEING:** The wines were assembled and matured in new French oak barrels, for about 14 months. The wine underwent a year period of bottle ageing.

**TASTE:** Earthy currant/cedar/cherry nose. Smooth sour cherry taste.

Long finish with tannins. A classic Bordeaux blend, made in this warm Mediterranean climate is concentrated and structured, with great ability to age.

**ANALYTICAL DATA** Alcohol: 13,5% vol.

**Residual sugars:** 1,00 g/l

**Total acidity:** 5,51 g/l

**Volatile acidity:** 0,56 g/l