



Suveraia**Wines**

Bacucco di Suveraia

Monteregio di Massa Marittima Controlled Designation of Origin

Altitude: 70 meters

Exposure: south west

Grapevines: Sangiovese 80%, Cabernet Sauvignon 10% Merlot 10%

Breeding system: Spurred cordon

Density: 4000 vines/ha

Grape harvest: manual in boxes

Vinification: traditional temperature controlled

Maturation: 6 months in French oak barriques
new and second pass.

Ageing: 12 months in bottle

Production: 1500 bottles

Sizes: Lt 0.75 and Lt 1.50

Alcohol content: 14 % vol

Service mode: serve at 18° C

To the nose it proposes a beautiful complex bouquet, where vanilla stands out at first evident, and then fade and give way to a mixture of fruits of the forest, which highlights the currant.

