

Le Tre Stelle

San Gimignano Rosso Merlot Doanto d.o.c.



Grape variety: 100 % merlot grape

Vines pro hectare : 4500

Land exposition : south-east

Ground: sandy soil

Pruning system: "Cordone Speronato"

Average age of vineyards : 5 years old

Harvest time : end August, beginning of September

Harvest: by hand in plastic basket

Bottle production : 3.500

Fermentation vat: steel cask

Malolactic Fermentation: yes in barriques

Fermentation : 15/20 days at 28°C

Maturation : twelve months in French oak cask of 225 liters

Ripening : minimum 3 months as the discipline says

Alcohol : % vol 14

Total acidity: g/l 5,08

Volatile acidity: g/l 0,44

Colour : strong ruby coloured with vivid purple reflections

Smell: very complex bouquet. Strike to the nose blackberry and black-currant extra-jam integrated with leather and tobacco flavour, combined with aromatic herbs and hay notes.

Taste: Rich, warmy and elegant with a good concentration. Ripe fruit in palate, it has well-structured and soft tannins, with a medium-long finish. Good oak integration.

Temperature: 18/19 °C uncorked twenty minutes before to drink

To be served: with ham and salami from Cinta Senese, Certaldo onion soup. Pici with garlic and parsley. Rabbit with red and black pepper. Peposo all'impruneta, excellent sliced beef with rosemary or arugula and balsamic vinegar. Meat rolled in herbs

