

Elba Rosso DOC

Red standard bearer of Elba enology, made mainly from Sangiovese grapes, Elba Rosso DOC has an elegant profile and insular temperament, the tannic texture is refined and the fruit is full, the character is versatile even in terms of pairings.

Blend
Sangiovese, Syrah

Name
Elba Rosso DOC

Soil type
Rocky, clay and sandy soil, originating from rock erosion and fluvial processes.

Harvest period
End of September

Harvest Method
Manual in ventilated crates

Vinification
The grapes, selected on the plant, are destemmed and fermented at a controlled temperature, between 22 and 26°C. The malolactic fermentation was carried out at the beginning of fermentation. The extraction processes conducted through délestage/rack and return. The maceration lasts 3 weeks. After soft pressing, the pressed grapes are separated.

Refinement
The wine is refined “sur lies” in inox steel tanks until bottling.

Sensory Notes:
Brilliant ruby red, the bouquet is intense with notes of cherry, small red fruits and Mediterranean scrub. Its entry to the palate is coherent, flowing and delicate, with sweet, ripe and velvety tannins. The closure is savory and juicy with returns of hazelnut and citruses

Serving temperature
16°C

Awards
2023 **Winescritic**: 91/100

2022 **Winescritic**: 90/100

2022 **Bibenda**: 3 grappoli

2022 **Veronelli**: 87/100

2022 **Eccellenza di Toscana**: 84.8

2022 **Vitae**: 2 viti

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