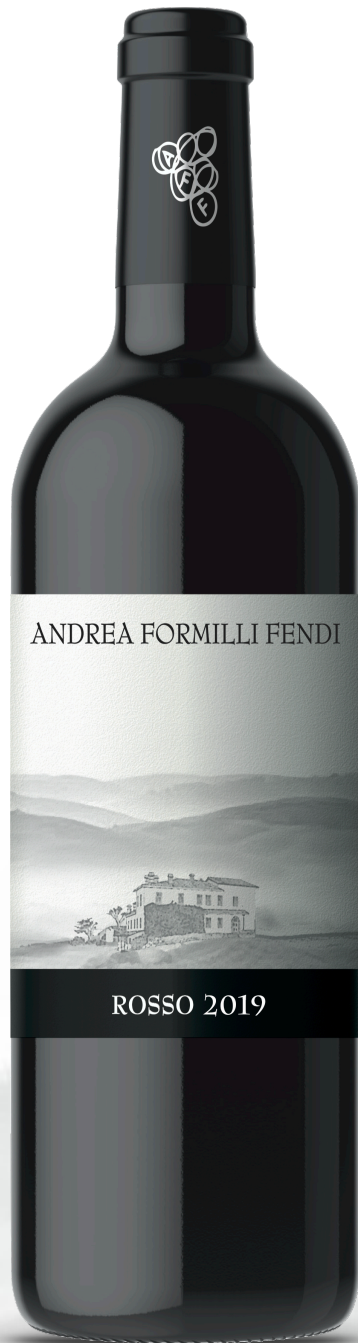


AFF ROSSO



Grape variety 30-40% Merlot, 30-70% Sangiovese, 5-10% Pinot Noir
Altitude: 300/700 meters above sea level
Exposure: North-South
Vines per hectare: 4,500
Pruning method: spur cordon

Vinification and Ageing

Yield: 55 tons per hectare
Harvest: first half of September for Pinot Noir and mid-October for Merlot and Sangiovese
Harvesting method: by hands, in boxes
Fermentation: all three grape varieties are fermented separately for 20 days at temperature-controlled fermentation at 25°C max
Ageing: 80% of the product ages in old barrels for 16 months, whereas the remaining 20% is aged in new oak barrels for the same amount of time
Bottling: the wine is released for sale 6 months after bottling

Tasting notes

Color: intense red-purple
Aroma: mature wood berries with hints of balsamic scents
Palate: vibrant acidity, silky tannins with excellent persistence

ANDREA FORMILLI FENDI

Azienda Agricola Le Corgne