

# Mezzanotte

Igt Toscana Rosso

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## *Soft, joyful, pleasant*

Mezzanotte is a bright and pleasant wine that accentuates the Merlot's round tannins, accompanied by the delightful red fruit notes of the Sangiovese. It is a simple and joyful wine, with good structure and silky tannins.

### GRAPE VARIETAL

Merlot (60%)  
Sangiovese (40%)

### PRODUCTION AREA

Panzano in Chianti, Greve in Chianti

### VINEYARDS

Prato, Orto – Poggio Asciutto

### TERRAIN

The soils are heterogeneous and balanced, with a good percentage of clay, low limestone content, and rich in stones.

### YIELD PER HECTARE

40 hl/Ha

### HARVEST

The Merlot grapes are harvested in mid-September, while the Sangiovese grapes are harvested in the second half of September.



### VINIFICATION

The grapes are vinified separately: after destemming, they are placed in stainless steel tanks, where they ferment for 15 days. After racking, the wine is decanted and undergoes malolactic fermentation.

### AGING

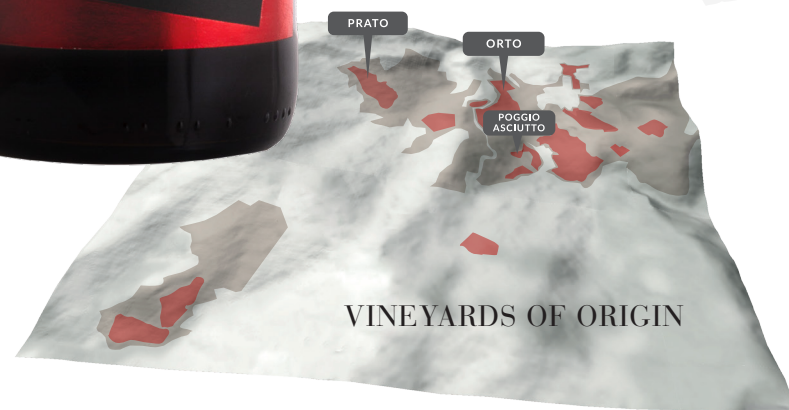
The Merlot ages for 12 months in barriques, while the Sangiovese ages for 12 months in 20 hl oak barrels. This is followed by a minimum bottle aging of 3 months. The aging process extends for 18-24 months in barriques and continues in the bottle for an additional 8 months.

**ALCOHOL CONTENT** 14% Vol.

**SERVING TEMPERATURE** 18-20°C

**BOTTLE SIZES** 750 ml

**BOTTLES PRODUCED** 6.000



 Vineyards  
 Estate