

MONO

MAMMOLO TOSCANA I.G.T. 2022

Although not widespread anymore Mammolo is a black berry varietal grown in Central Italy. The name comes from the distinctive aroma of violet that characterizes its wine.

TASTING NOTES

Ruby red, floral nose with typical hints of violet. When the weather is hot and low alcohol wines are preferred, Mammolo can be an excellent alternative to whites and roses of Tuscany.

FOOD PAIRING

Generous varietal which produces wines with high acidity but with low tannic content making them suitable for pairing with charcuterie.

PRODUCED BOTTLES

290



<i>Location</i>	Greve in Chianti
<i>Owners</i>	Counts Capponi since 1524
<i>Farming</i>	Organic
<i>Total size of estate</i>	200 hectares with 31 hectares in vineyard
<i>Altitude</i>	280 m
<i>Soil</i>	Silty and rocky soils, in particular "alberese".
<i>Vineyard</i>	Terrace no. 4 Bastignano
<i>Composition</i>	100% Mammolo
<i>Planted date</i>	2005
<i>No. plants per hectare</i>	4.000 - 6.000
<i>Cultivation system</i>	Guyot
<i>No. treatments per year</i>	6 - 9
<i>Quintals of grapes per hectare</i>	60
<i>Produced wine per quintal</i>	70%
<i>Harvest</i>	Manual, end of September / beginning of October
<i>Fermentation</i>	Open tonneaux
<i>Maceration period</i>	15
<i>Days of alcoholic fermentation</i>	8
<i>Max. temperature in fermentation</i>	29°
<i>Ageing period</i>	12 months in stainless steel tanks
<i>Rackings between containers</i>	2 - 4
<i>Sugar percentage at harvest</i>	23 brix
<i>Total acidity in bottle</i>	4.81 gr/l
<i>Total content of sulfur dioxide</i>	60 mg/l
<i>Total content of free sulfur dioxide</i>	20 mg/l
<i>Net dry extract</i>	-
<i>Alcoholic percentage</i>	13.03%
<i>Ph</i>	3.52
<i>Bottle type and size</i>	Bordolese Aurora (360 gr.) 75 cl
<i>Cork size</i>	44 x 24
<i>No. bottles per case</i>	6
<i>May be stored for up to</i>	10 years