

MONO

OCCHIOROSSO TOSCANA I.G.T. 2022

Professor Roberto Bandinelli, of the University of Florence, discovered this variety by talking to Nunziatina Grassi, a lady well in her eighties who showed him around her vineyards and introduced him for the first time to Occhiorosso.

TASTING NOTES

The characteristics of this varietal are an elongated shape with medium-small and compact clusters; a small berry with a thick and resistant skin. There is a theory that the name comes from the red colour of the bud before breaking. Fruit berries, spicy flavors and tobacco, nuances of cedar.

FOOD PAIRING

Very versatile, pairs very well with charcuterie.

PRODUCED BOTTLES

335



<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>	Terraces 19-20-21 Casarsa
<i>Composition</i>	100% Occhiorosso
<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>	30°
<i>Ageing period</i>	18-20 months in barriques and cement
<i>Rackings between containers</i>	2
<i>Sugar percentage at harvest</i>	23 brix
<i>Total acidity in bottle</i>	5.3 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>	12.5%
<i>Ph</i>	3.55
<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