



# ARALI

## I.G.T. Toscana Rosso

### 2021

Sangiovese, Colorino

Formats: 750 ml, 1.5 / 3 / 6 L

#### Winemaker

Luca D'Attoma

#### Production Area

San Casciano in Val di Pesa, Tuscany.

#### Grape Varieties

80% Sangiovese | vineyard 22

20% Colorino | vineyard 12

#### Soil

Evolved soils on silty clay sediments of the Pliocene, deep, yellowish brown in colour. They are very calcareous soils, with evident calcium carbonate concretions and magnesium-calcareous nodules in the lower part of the profile.

#### Training Technique

Guyot and spur cordon.

#### Harvest

Careful hand-picking in 10 kg crates.

#### Vinification

Fermentation and maceration in stainless steel vats at a controlled temperature of 26 degrees for 3 weeks.

#### Ageing

16 months.

80% in new 500-litre Austrian and Slavonian oak tonneaux.

20% in first-passage 500-litre Austrian and Slavonian oak tonneaux.

#### Vintage 2021

It was a challenging vintage from a climatic point of view, requiring significant agronomic effort. An April frost reduced potential production, the summer was dry and very hot, with no rain from June to September, with peaks of 40°C. The rather cool nights and fieldwork nevertheless prevented the vines from suffering stress. In September, some rains brought relief and allowed us to harvest ripe grapes in good health.

#### Organoleptic Description

*Colour:* ruby red with violet reflections.

*Nose:* of good intensity, with red fruit in evidence, spicy hints with a balsamic background of mint.

*Taste:* wine of good structure with smooth and soft tannins, balanced, with a long and elegant finish.

TENUTA MARYAMADO

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