

DIADEMA ROSSO



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Our most representative wine was born from the selection of the best grapes grown in the sunny hills of Tuscany: Diadema Rosso is the perfect union between the main variety of Tuscan enology, Sangiovese, and the best expression of Cabernet Sauvignon and Syrah in a wine rich in elegance, structure and complexity, a worthy representative of the best expression of the enological Tuscany.

APPELLATION: IGT TOSCANA RED

REGION: Toscana

GRAPES: Sangiovese, Cabernet Sauvignon and Syrah

ENOLOGIST: Emiliano Falsini

LANDS: medium-textured with the presence of limestone for Sangiovese, rich in skeleton for Cabernet Sauvignon and Syrah

TIME OF HARVEST: end of September for Sangiovese, beginning of October for Syrah and mid October for Cabernet Sauvignon

REFINING: Barrels for 16-18 months

VINIFICATION: the carefully selected grapes are harvested by hand when perfectly ripe, after a gentle destemming, the grapes are softly pressed and vinified in containers at a controlled temperature, the fermentation is carried out by the yeasts naturally present on the grapes and the contact with the skins is prolonged for about 4 weeks during which soft daily pumping over is carried out in order to have an extraction of the noble substances contained in the skins.

Once the skins and the wine have been separated, malolactic fermentation begins which occurs spontaneously partly in steel and partly in barrique. This is followed by an aging of the individual varieties for about 16-18 months in French oak barriques.

The wine is not subjected to clarification or stabilization to maintain the organoleptic characteristics unaltered, it is bottled and subjected to subsequent refinement in the bottle for at least 6 months before being placed on the market.

TASTING NOTES: dark ruby red in color, Diadema Rosso stands out on the nose for its complexity and aromatic richness; the notes of ripe fruit blend perfectly with the balsamic notes of aromatic herbs; the spicy nuances give a fresh and intense bouquet.

The taste is rich, enveloping with soft and silky tannins capable of transmitting elegance, character and an excellent expression of the fruit. The long and very persistent finish gives the sip gustatory length and a prospect of great aging.

ELEVATION: Bottle for 6 months

SERVICE TEMPERATURE: 18°-20° C

VOLALC: 14% VOL

AGING POTENTIAL: 15-20 years

VINTAGE ON THE MARKET: 2018