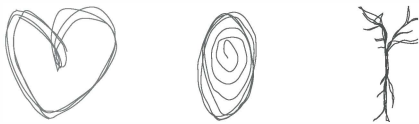


COLLE ADIMARI

t u s c a n y f a r m



DUE SU DUE

ROSSO | IGT TOSCANA

Red wine made from Sangiovese and Cabernet Sauvignon grapes from small, particularly suitable vineyards which are hand-picked at the prime moment of ripeness.

Its colour is the light ruby red of past tradition. Due su Due has a nose with hints of marasco cherry, cherry and berries.

Elegant and balanced on the palate, it expresses the pleasant, fresh acidity typical of the hills of Cerreto Guidi.

The aroma spectrum evolves over time with a soft as velvet, lingering finish.



WINE NAME
Due su Due

DENOMINATION
Indicazione Geografica Tipica Toscana

BOTTLE SIZE
750 ml

GRAPE VARIETY
Sangiovese 80%
Cabernet Sauvignon 20%

ORIGIN
Mixed calcareous soil

CULTIVATION SYSTEM
Pruned-spur, cordon trained

VINEYARD DENSITY
4000 plants a hectare

AVERAGE PLANT AGE
10 years

HARVEST SEASON
Mid September

VINIFICATION
Hand-picked Grapes.
Vinification in concrete tanks with pumping over of air and brief grape-skin maceration for one week with no temperature control.
Matured in steel vats.

REFINING IN BOTTLE
4 months

ALCOL CONTENT
12,5 % vol

Az. Agricola Colle Adimari
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ITALY

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