



PODERNUOVO  
A PALAZZONE

DI GIOVANNI BULGARI

# Sotirio



## IGT TOSCANA

**Grapes:** Sangiovese (Single Vineyard)

**Size:** 4 hectares

**Training System:** Spurred cordon e guyot

**Soil:** Clayey with limestone stripes

**Production:** 40 Ql. per hectare

**Wine making process:** Soft pressing of the grape bunches, some of the berries are kept intact to obtain a partial carbonic maceration to enhance the varietals hints.

Alcoholic fermentation and maceration in wooden tanks opened on top, for 20 to 35 days, two remontage per day. Malolactic fermentation in big barrels of 1.000 lts. Aging in the same barrels from 18 to 24 months, depending from the vintage. Blending for 6 months in cement vats, and bottling.

## TASTING NOTE:

Hints of ripe cherry, dried violet followed by balsamic perfumes of green mint.

The taste is dry, with a very long final. Tannins, helped from a cooler September and a bit of rainfall, are very silky and smooth. The aftertaste gives tertiary hints such as sweet tobacco and sweet spices.

Drinking window: +20 years.