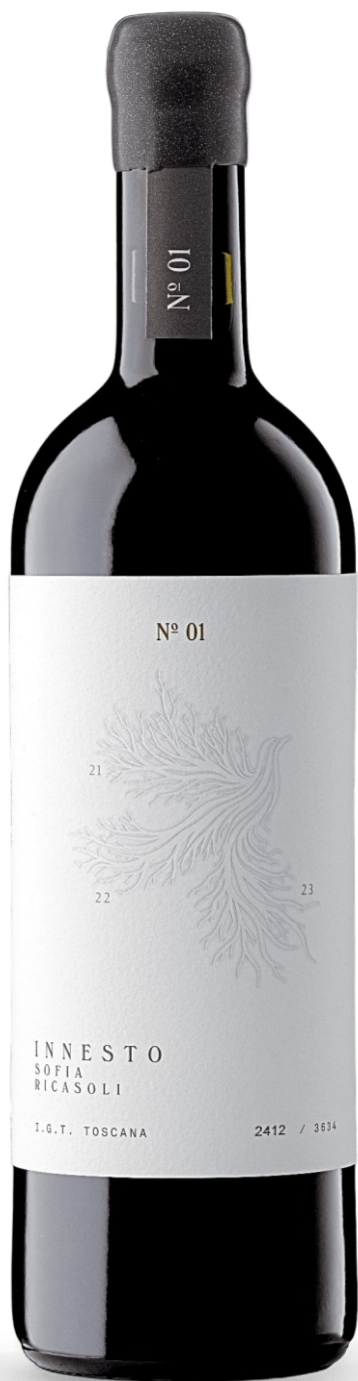
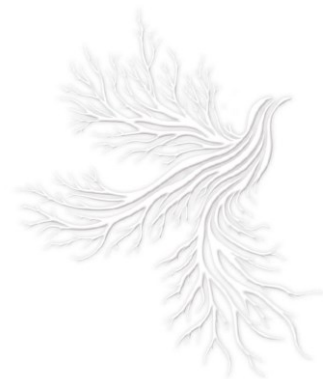




INNESTO N°01
TOSCANA
I.G.T.



SOILS:

ON THE BORDER BETWEEN ALBERESE (THE MONTE MORELLO LIMESTONE, RICH IN CALCIUM CARBONATE) AND ANCIENT MARINE DEPOSITS, IT IS A NATURAL MOSAIC OF LIMESTONE AND CLAY, WITH A PREVALENT CLAY COMPONENT.

VARIETY:

SANGIOVESE AND A SMALL PERCENTAGE OF MERLOT.

HARVEST:

INNESTO N° 01 IS A BLEND OF THREE DIFFERENT VINTAGES THAT COMBINE THE COMPLEXITY OF A WARM YET BALANCED VINTAGE, THE INTENSE STRUCTURE OF A HOT VINTAGE AND THE VIBRANT FRESHNESS OF A HUMID VINTAGE, LATER MARKED BY GREAT HEAT.

VINIFICATION:

THE DIFFERENT VARIETIES FOLLOW SEPARATE PATHS FROM THE VINEYARD TO THE AGING PROCESS. IN AUTUMN 2024, THEY WERE BLENDED TOGETHER IN A 30-HECTOLITRE BARREL FOR 6 MONTHS TO ACHIEVE HARMONY AND BALANCE BEFORE BEING BOTTLED.

TASTING NOTES:

Juicy, ripe red fruit, morello cherry and strawberry. Crisp acidity and a voluminous, balanced tannic texture. Complex and deep, with a slightly savoury, mineral finish.

I N N E S T O
S O F I A
R I C A S O L I