



A careful selection of indigenous grape varieties of Nerello Mascalese (90%) and Nerello Cappuccio (10%) from an old contrada, Piano dei Daini, in the town of Solicchiata. This wine expresses an immediate and distinctive character, elegant and harmonious with pleasant notes of red fruit, typical of this terroir.

The vineyard, Vigne Curve, trained as espalier grows at an altitude of 600 m asl, where wine has been produced since 1670.

Vinification: Destemming and soft crushing of the grapes; racking via gravity into tronconic steel vats where fermentation lasts for 15 days, at a controlled temperature (25°-29° C). Daily cycles of cap punch-downs to assure correct extractions of aroma and color from the skins.

Ageing: After malolactic fermentation, the wine ages in tonneaux french oak barrels of 700 liters for 10 – 12 months, three months in steel vats and a minimum of 6 months in the bottle.

Bottles produced: 20.000

