

Fattoria di Magliano

Altizi Maremma DOC

100% Cabernet Franc

Tasting Notes:

On the nose, the wine is vegetal with hints of red fruit, spice, and light smoky notes. On the palate, the wine is very aromatic, round and fresh. Full bodied, with velvety tannins and beautiful notes of blueberries, currants, raspberries, and a touch of licorice. Great as an aperitivo, or with seasoned cheeses, cured meats, game meat, and risotto.

Vineyards:

Region:	Maremma, Tuscany, Italy
Vineyard Name:	Tizzi & Poggio Bestiale
Vineyard Size:	31 hectares
Vineyard Planted:	1998
Soil Composition:	Well Balanced with Rocks made of Fossil Residues
Training Method:	Bi-Lateral Ridge Spur
Planting Density:	6,400 / hectare
Elevation:	250 meters
Exposure:	Eastern-Southeastern
Practices:	Organic

Winemaking:

Harvest:	2nd or 3rd week of September
Fermentation	Non-aggressive destemming pressing fermentation in temperature controlled stainless steel vats for 20 to 25 days.

Aging:

12-14 months in medium toasted 225L Allier, French oak barrique. Additional 12 months aged in bottle.

Technical Data:

Alcohol:	14%
Acidity:	5.3 grams/liter
Residual Sugar:	.35 grams/liter

Production Quantity: 6,500 bottles



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