



ADA

MENSANELLO

FONTE  
DIACIA

MENSANELLO

FILI  
CHIANTI

MENSANELLO

SOTTO  
VENTO  
CHIANTI

MENSANELLO

ROSA  
DEL  
CETINALE

MENSANELLO

33CENTO

MENSANELLO

DOCC  
GRUPPO

DOCC  
GRUPPO



# FILI

## CHIANTI DOCG



### TECHNICAL DATA

ALCOHOL BY VOLUME 13%

RESIDUAL SUGARS < 1g/l

VINTAGE 2015

### TERROIR

*SOIL* originated from Pliocene marine sediments, poor in stones.

*FIELD TOPOGRAPHY* south-east, gentle slope.

*ALTITUDE* 230 m a. s. l.

*GRAPE VARIETIES* 80% sangiovese, 10 % trebbiano toscano, 5% colorino, 5% malvasia nera.

*PRUNING SYSTEM* spurred cord.

*PLANT DENSITY* ~3300 plant/hectare

*VINEYARD AGE* ~50 year-old

### CROP MANAGEMENT

*VINEYARD FLOOR MANAGEMENT* permanent grass cover in alternate rows, weed control under vines, planting of winter cover crop, integrated pest control.

*HARVEST TIME* last decade of September.

*AVERAGE YIELD* 60 hl/ha

### WINEMAKING

*FERMENTATION* in stainless steel tanks for about 7 days, daily *remontage*, free-run wine only.

*BULK AGING* in concrete tanks until malolactic fermentation ends.

### ORGANOLEPTIC EXAMINATION

*SENSORIAL NOTES* vinous smell, sometimes with violet notes; savoury and slightly tannic; ruby colour tending to garnet with aging.

*FOOD PAIRING* roast and game, medium seasoned cheeses, tasty first courses.

*SERVICE TEMPERATURE* 16-18 °C

# SOTTOVENTO

CHIANTI COLLI SENESI DOCG



## TECHNICAL DATA

ALCOHOL BY VOLUME 13.5%

RESIDUAL SUGARS < 1g/l

VINTAGE 2015

## TERROIR

SOIL originated from Pliocene marine sediments on travertine substrate, rich in stones.

FIELD TOPOGRAPHY east, 30% slope.

ALTITUDE 280 m a. s. l.

GRAPE VARIETIES 100% sangiovese.

PRUNING SYSTEM spurred cord.

PLANT DENSITY ~4100 plant/hectare

VINEYARD AGE ~15 year-old

## CROP MANAGEMENT

VINEYARD FLOOR MANAGEMENT permanent grass cover in all rows, weed control under vines, integrated pest control.

HARVEST TIME second decade of September.

AVERAGE YIELD 65 hl/ha

## WINEMAKING

FERMENTATION in stainless steel tanks for about 7 days, daily *remontage*, free-run wine only.

BULK AGING in stainless steel tanks until malolactic fermentation ends.

## ORGANOLEPTIC EXAMINATION

SENSORIAL NOTES vinous smell, sometimes with red berries notes; savoury and slightly tannic; ruby colour tending to garnet with aging.

FOOD PAIRING Tuscan cold cuts and cheeses, roasts and game, soups and tasty first courses.

SERVICE TEMPERATURE 16-18 °C.

# 33xCENTO

ROSSO DI TOSCANA IGT



## TECHNICAL DATA

ALCOHOL BY VOLUME 13.5%

RESIDUAL SUGARS < 1g/l

VINTAGE 2015

## TERROIR

*SOIL* originated from Pliocene marine sediments, poor in stones.

*FIELD TOPOGRAPHY* south, gentle slope.

*ALTITUDE* 230 m a. s. l.

*GRAPE VARIETIES* 33% sangiovese, 33% merlot, 33% cabernet sauvignon.

*PRUNING SYSTEM* spurred cord.

*PLANT DENSITY* ~4100 plant/hectare

*VINEYARD AGE* ~10 year-old

## CROP MANAGEMENT

*VINEYARD FLOOR MANAGEMENT* permanent grass cover in alternate rows, weed control under vines, planting of winter cover crop, integrated pest control.

*HARVEST TIME* differentiated by variety, from the beginning of September to the end of October.

*AVERAGE YIELD* 65 hl/ha

## WINEMAKING

*FERMENTATION* in stainless steel tanks for about 10 days, daily *remontage*, free-run wine only.

*BULK AGING* in stainless steel tanks until malolactic fermentation ends.

## ORGANOLEPTIC EXAMINATION

*SENSORIAL NOTES* intense smell of ripe red fruits and small black berries; structured and harmonious; deep ruby colour with purple hues.

*FOOD PAIRING* tasty first courses, seasoned cheeses, roasts and game.

*SERVICE TEMPERATURE* 18-20 °C

# FONTEDIACCIA

ROSSO DI TOSCANA IGT



## TECHNICAL DATA

ALCOHOL BY VOLUME 14%

RESIDUAL SUGARS < 1g/l

VINTAGE 2015

## TERROIR

*SOIL* originated from Pliocene marine sediments, poor in stones.

*FIELD TOPOGRAPHY* south, gentle slope.

*ALTITUDE* 230 m a. s. l.

*GRAPE VARIETIES* 100% merlot.

*PRUNING SYSTEM* spurred cord.

*PLANT DENSITY* ~4100 plant/hectare

*VINEYARD AGE* ~10 year-old

## CROP MANAGEMENT

*VINEYARD FLOOR MANAGEMENT* permanent grass cover in alternate rows, weed control under vines, planting of winter cover crop, integrated pest control.

*HARVEST TIME* first decade of September.

*AVERAGE YIELD* 55 hl/ha

## WINEMAKING

*FERMENTATION* in stainless steel tanks for about 10 days, daily remontage, free-run wine only.

*BULK AGING* in French oak barrels for 12 months.

## ORGANOLEPTIC EXAMINATION

*SENSORIAL NOTES* intense smell of ripe black and red berries; structured and harmonious; deep ruby colour with purple hues.

*FOOD PAIRING* seasoned cheeses, red meat, roasts and game.

*SERVICE TEMPERATURE* 18-20 °C

# ADA

ROSSO DI TOSCANA IGT



## TECHNICAL DATA

ALCOHOL BY VOLUME 13.5%

RESIDUAL SUGARS < 1g/l

VINTAGE 2015

## TERROIR

SOIL originated from Pliocene marine sediments, poor in stones.

FIELD TOPOGRAPHY south, gentle slope.

ALTITUDE 230 m a. s. l.

GRAPE VARIETIES 100% cabernet sauvignon.

PRUNING SYSTEM spurred cord.

PLANT DENSITY ~4100 plant/hectare

VINEYARD AGE ~12 year-old

## CROP MANAGEMENT

VINEYARD FLOOR MANAGEMENT permanent grass cover in alternate rows, weed control under vines, planting of winter cover crop, integrated pest control.

HARVEST TIME second decade of October.

AVERAGE YIELD 50 hl/ha

## WINEMAKING

FERMENTATION in stainless steel tanks for about 10 days, daily remontage, free-run wine only.

BULK AGING in French oak barrels for 12 months.

## ORGANOLEPTIC EXAMINATION

SENSORIAL NOTES intense scents of berries, vanilla and marasca cherry; savoury and spicy flavour; intense ruby red color with violet reflections.

FOOD PAIRING seasoned cheeses, red meat, roasts and game.

SERVICE TEMPERATURE 18-20 °C

# ROSA DEL CETINALE

ROSATO DI TOSCANA IGT



## TECHNICAL DATA

ALCOHOL BY VOLUME 13%

RESIDUAL SUGARS < 1g/l

VINTAGE 2015

## TERROIR

*SOIL* originated from Pliocene marine sediments, poor in stones.

*FIELD TOPOGRAPHY* south-east, gentle slope.

*ALTITUDE* 230 m a. s. l.

*GRAPE VARIETIES* 50% sangiovese, 30 % merlot, 20% trebbiano toscano.

*PRUNING SYSTEM* spurred cord.

*PLANT DENSITY* ~4100 plant/hectare

*VINEYARD AGE* ~20 year-old

## CROP MANAGEMENT

*VINEYARD FLOOR MANAGEMENT* permanent grass cover in alternate rows, weed control under vines, planting of winter cover crop, integrated pest control.

*HARVEST TIME* differentiated by variety, from the beginning of September to the end of October.

*AVERAGE YIELD* 65 hl/ha

## WINEMAKING

*FERMENTATION* separation of juice from skins after 4 hours maceration, then fermentation in small stainless steel tanks for about 10 days.

## ORGANOLEPTIC EXAMINATION

*SENSORIAL NOTES* hints of apple; savory, well-structured and pleasant to drink; light pink colour.

*FOOD PAIRING* Tuscan croutons and cheeses, salads, pastas and cold risotto.

*SERVICE TEMPERATURE* 10-12 °C