



JULIUS IGT TOSCANA 2013

This wine is dedicated to renowned winemaker and Sangiovese specialist Giulio (Julius) Gambelli.

VINEYARDS: Vineyards near Poggibonsi in the

province of Siena.

GRAPES: Sangiovese 60%, Merlot 30%,

Syrah 10%.

HARVEST: Each variety is picked separately.

VINIFICATION: Fermentation in stainless steel

tanks for 15-18 days at a controlled

temperature of 27-28°C.

AGEING: 16 months in new oak barrels.

Bottle ageing for 12 months.