

# “IRPIDE”

*A word from the Tuscan dialect that evokes the happy memory of grandparents and the light-hearted childhood spent with them.  
We would like this wine to convey some of this carefree joy.*



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## CHIANTI COLLI SENESI D.O.C.G.

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Production zone: San Gimignano (Sienna district in Tuscany, Italy)  
Grape varieties: 90% Sangiovese, 3% Syrah, 7% Colorino

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## THE VINEYARDS

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Exposition: south-east  
Altitude: 290 meters above sea level  
Soil composition: prehistoric seabed, sand, clay and marine fossils  
Growing method: spurred cordon  
Year of plantation: 1971 - 2005



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## HARVEST AND FERMENTATION

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Harvest period: third week of September  
Harvest: manual  
Alcoholic fermentation:  
in stainless steel tanks with temperature controlled at 26° C  
Malolactic fermentation: yes  
Maturation: 6 months in stainless steel vats  
Ageing: 12 months in French oak barrels of 500 l.  
Bottle refinement: we suggest a minimum 8 months  
Average production: 2600 bottles

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## TASTING NOTES

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Visual exam: intense red color  
Olfactory exam: oak aging gives the wine a smooth and slightly spicy feature with elegant tannins and medium acidity. Intense, fruity fragrance with notes of spices and caramel  
Gustatory exam:  
with a good structure, it has an aromatic, warm and perky taste  
Food pairings:  
savor it with red meats, game meat, stewed meats and ripe cheese. A wine to share

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## BOTTLE SIZE

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750 ml