**APPELLATION AND NAME OF THE WINE**
IGT Toscana, Sogno Mediterraneo

**GRAPE VARIETALS**
Syrah (60%), Mouvedre (20%), Grenache (20%)

**TYPE OF SOIL**
Medium loam with well-weathered rock, rich in minerals and micro-elements with pH tending to neutral.

**YEAR OF PLANTATION**
1999

**DENSITY**
7400 stocks per hectare.

**PRUNING SYSTEM**
Horizontal low spur pruned cordon.

**YIELD**
1Kg - 1.5 Kg of grapes per vine.

**HARVEST**
By hand between the first decade of September and the second decade of October.

**VINIFICATION**
Pressing: de-stemming followed by gentle pressing with light crushing of the grapes. At the arrival to the winery the grapes are chilled at 4°C before fermentation.
Tanks: 80 Hl stainless steel tanks with temperature control (26°-28°). Period of fermentation + maceration: 20 days.
Malo-lactic fermentation: directly in barriques without inoculation.

**AGING AND REFINING**
In french oak barrels 40% new and 60% of second use, 20% of third use for 12-14 months. 6 more months in bottles. Aging potential: 10-12 years.

**AGING POTENTIAL**
6 - 8 years.

**TASTING NOTES**
This wine is powerful, yet supple and elegant. The nose opens with intense red berry and cassis fruit highlighted by notes of dark chocolate and tobacco. Firm and silky upon entry, the palate is equally intense with chewy and sweet tannins and a very persistent finish with dark berries and sweet spices.

**RECOMMENDED PAIRINGS**
Velvety and rich, this wine is a good companion for tasty meat like lamb, roasted or stewed beef, aged mild cheeses and pasta with game sauce.

**SERVING TEMPERATURE**
16° in summer - 18°C in winter