

ORTO DI BOCCIO Toscana Rosso IGT



Grapes: 75% Sangiovese, 20% Merlot, 5% Cabernet S.(percentage may change)

Vineyard: in “Villa Patrizia” at 450m a.s.l. upon a windy hill with a north/western exposure

Training system and production: Spurred cordon 4000/5000 kilos/ha

Soil composition: loam-clay with good structure and rich in limy stones

Vinification: in stainless steel tanks. Natural fermentation with indigenous yeasts. Racking after 14 days of maceration. Refining in 225 lts oak barrels for 24 months and in bottle for 12 months

Harvest period: end of September

Serving temperature: 18-19° C

Pairing: red meat, roasted meat, wild meat, pecorino cheese

Colour: ruby red with garnet reflections

Bouquet: elegant, smooth, persistent. Wild berries and spicy notes like licorice

First vintage: 1984 (our flagship wine)



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VILLA PATRIZIA