



*Fattoria*

**TERRE DEL MARCHESATO**

- FAMIGLIA FUSELLI -  
BOLGHERI

**INEDITO**

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## IGT TOSCANA ROSSO

Inedito as “unpublished”, new to the public, being this wine the first in Bolgheri with no barrique aging. However, as a consequence of the progressive maturity of the vines, a minimally invasive 4 months aging in barrique has been introduced seeking for roundness still maintaining the original freshness which made this wine stand out from the very beginning of its production.

### VINIFICATION AND REFINEMENT:

Harvesting is done by hand in small crates, the bunches are selected first in the vineyard then on the sorting table in the cellar, then destemming and soft crushing. Alcoholic fermentation takes place in steel vats at a controlled temperature between 24/26 ° C for a week, followed by 5/10 days of maceration to enhance aromas and colours. The refinement takes place in second passage barriques in the barrique cellar at a controlled temperature and humidity for a period of about 4 months; during which malolactic fermentation also takes place.

### TASTING NOTES:

**Colour:** clear with an intense ruby red colour, dense in the glass.

**Aromas:** intense on the nose, fine notes of red fruit such as cherry and plum are perceived. Delicate spicing of cloves, cinnamon and nutmeg. Pastry notes like creamy vanilla.

**Taste:** in the mouth the wine is full-bodied, warm. It is soft with a nice acidity and well-balanced tannins.

**Ideal pairing:** pappardelle with white ragù, Milanese risotto, amatriciana, pheasant or hare in white sauce

**Perfect match:** pappardelle with pheasant ragù.



**Variety:** Merlot, Syrah and Cabernet F.

**Aging:** 4 months in French oak barrels

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**Alcohol:** 13% vol

**Serving temperature:** 16 ° -18 °

**Annual production:** 30.000 bottles



375 ml – 750 ml – 1,5 lt. – 3 lt.