



AERÆ BRUT

Our continuous research for the nuances of Sangiovese also led us here: to the creation of a brut! AERÆ is an ancient Tuscan term meaning air, soul and feeling. For us it also has an extra meaning! It is the union of the 3 initials to whom this wine is dedicated: Antonella - Enrico - Ricci

Variety: Sangiovese

Type of soil: Silky-clay

Altitude: 300 m slm

Exposure: sud

System of growth: Spurred cordon

Plant density: 4'500 vines per hectare

Average vine age: 15 years

Average production: Grapes used come from pre-harvest thinning. 7 to 10 q/ha are thinned.

Harvest method: Manual in boxes

Fermentation: Short maceration inside the press with a soft pressure of the berries. Cold setting for few days and fermentation in stainless steel vats in low temperature (14-16 °C)

Cuvée blend: Freshly harvested vintage with other vintages after aging in French oak barrels

Second fermentation: In autoclave with months of stay on stay on the lees

N. bottles produced on average: 6.500

First vintage: 2020

Size: 750 ml

Aging potential: 5 - 10 years