



## IL SEVERO IGT TOSCANA

*Wine is a centuries-old art in motion and in constant evolution.  
IL SEVERO was born from an intuition: to represent a vintage by interpreting it to its fullest expression among the grapes on the estate. Elegant nose with notes of cassis and red tea; in the mouth the wine finds energy in a beautiful acid verve that makes the sip savory, fragrant, long and memorable.*

**Variety:** Different every year choosing between: Merlot - Cabernet S. - Petit Verdot - Syrah

2019 - Merlot

**Type of soil:** Sandy clay with presence of fossil matrix

**Average production:** 40 q/ha

**Harvest method:** Manual in boxes followed by secondary selection in sorting tables, also by hand

**Fermentation:** Partial crushing of the berries, fermentation in wooden vats in low controlled temperature and maceration for about 40 days

**Aging:** Tonneaux, barrels and barrique for at least 24 months depending on the variety of the year

**N. bottles produced on average:** 3.500

**First vintage:** 2015

**Size:** 750 ml - 1.500 ml

**Aging potential:** Over 20 years