



MARTIN DEL NERO IGT TOSCANA 2017

WINE DESCRIPTION: Martin del Nero is named for the Head Mason who built the historic monastery that is now home to Fattoria Resta. His final act after finishing the building in 1573 was to carve a prayer to bless this cellar's wine production... and a blessing its wines have remained.

TASTING NOTES: This wine is bright ruby red in color with aromas of raspberries and dark red berries underscored by elegant notes of toasty vanilla and spice. On the palate, it has velvety tannins, a soft texture, and a smooth, clean finish.

FOOD PAIRING: This wine would be delicious with a bowl of Rigatoni alla Norcina - pasta with a sausage, herb, and mushroom cream sauce.

VINEYARD & PRODUCTION INFO

Production area/appellation: IGT Toscana.

Vineyard name: The Fattoria Resta vineyard.

Vineyard size: 2 acres.

Soil composition: Sandy-Loam.

Training Method: Spur-pruned Cordon.

Elevation: 860 feet.

Vines/acre: 2,000.

Yield/acre: 2.6-2.8 tons.

Exposure: Southwestern.

Year vineyard planted: 1999.

Harvest time: September.

First vintage of this wine: 2004.

Bottles produced of this wine: 5,500.

PRODUCER PROFILE

Estate owned by: Lisa Tempestini.

Winemaker: Claudio Basla and Paolo Caciorgna.

Total acreage under vine: 8.

Estate founded: 1995.

Winery production: 5,500 bottles.

Region: Toscana.

Country: Italy.

WINEMAKING & AGING

Varietal Composition: 100% Sangiovese Grosso.

Fermentation container: Stainless steel tanks.

Length of alcoholic fermentation: 15-20 days.

Fermentation Temperature: 90 °F.

Maceration technique: Racking and Pumpovers.

Length of maceration: 12 days.

Type of aging container: Barriques.

Size of aging container: 225 L.

Age of aging container: 1-2 years.

Type of oak: French.

Length of aging before bottling: 14-15 months.

Length of bottle aging: 3 months.

ANALYTICAL DATA

Alcohol content: 14.5% vol.

Residual sugar: 1.3 g/l.

Acidity: 5.3 g/l.

Dry extract: 31.6 g/l.

