



Lo Spepo I.G.T.

2023

Rather intense and deep ruby red with lively and bright rim. Spicy and fresh bouquet with decisive notes of sage and Mediterranean herbs. Very soft and pleasant mouthfeel, opening to even richer spicy hints. Wine of medium concentration with a still soft finish and tannins present but velvety.

Wine type IGT

Grape blend Sangiovese 100%

Cultivation system Spurred cordon/Guyot

Plant density 3100-4180 plants/ha

Soil type

Lo Spepo originates from medium textured soil with pebbly structure.

Altitude and Slope The vineyards are located in the southwest at 130 m ASL with slope varying between 5% and 10%.

Food Pairing Served at 16° to 18°, it is an excellent match for simple first dishes including fish.

Ageing Potential Lo Spepo fully expresses its youthful characteristics immediately thanks to its freshness and decisive fruity notes.

Production

Harvested at the end of September or beginning of October, grapes undergo soft pressing, fermentation in temperature- controlled stainless steel vats at 25°-28° and extraction of the noble compounds from the skin with the help of periodic pumping-over. Maceration on the skin lasts about 12 days. Vinification is followed by 4 months in stainless steel vats and another 4 months in the bottle before being released on the market.