

B

PRODUTTORE NELLA TERRA DI CORTONA

BALDETTI



MARIUS **CORTONA DOC Sangiovese**

Grape Variety: Sangiovese 90% - Merlot 10%

Vineyard: Pietraia di Cortona (290 m above sea level)

Harvesting: At the beginning of September for Merlot,
at the end of September for Sangiovese

Vinification: traditional and *dèlestage*, maceration with
pairings for 8-10 days.

Aging: Sangiovese on concrete tanks and tonneaux
merlot on barriques (barrels) of 225 lt. for 8 months
after that the wine stay at least 4 months in the bottle

Tasting notes:

Color: ruby red to purple.

Nose: floral and fruity; invokes dried violet and
blackberry

Taste: in the mouth, it's harmonic, soft with a delicate balance.

Unit of Alcohol: 13% - 14% vol.