



TENUTA LICINIA

SASSO DI LICINIA IGT TOSCANA ROSSO 2018

Background

The vintage of 2018 Sasso di Licinia represents the first vintage of Sasso di Licinia in 100% Petit Verdot format. It is a wine produced in the clos style- with the grapes coming from a small vineyard with a specific calcareous subsoil and therefore the wine is only produced in extremely small quantities. The wine produced at Sasso di Licinia is characterized by its dark fruit aromas layered with traditional European kitchen herbs - sage, rosemary but also with tea leaves. It is a highly structured wine with a powerful tannic finish - an explosive wine - muscular in its structure but complex in its aromatic profile.

Subsoil

Sasso di Licinia Vineyard. 1.5 Ha plot over a calcareous clay loam - the subsoil is aerated by the calcium carbonate deposits and the clay gives the wine its weight.

Viticulture

Viticulture is practicing biodynamic and certified organic. Focus is on providing a healthy vine that gives its energy to the formation of complex grapes. The vines are all spur pruned cordon at a density of 6200 plants per hectare. The yield per vine is extremely low - and production ranges from 20-35HL per hectare.

Varieties

The 2019 Sasso di Licinia is composed of Petit Verdot (100%)

2019 Growing Season

The 2018 growing season was marked by its warmth and one off intense periods of humidity in September. The final stages of the ripening season were characterized by an intense warmth and large diurnal range with humidity appearing briefly but not causing any issues in the vineyard.

Vinification

20 months in second passage French oak Tonneau (500L).

Alcohol

14,5%

Tasting Note

The nose is expressive and brooding - a dark cherry dimension is uplifted by tea leaves and sage. The tannin is granulated and powerful, which gives a defined profile to the wine. There are typical Petit Verdot hints of banana and eucalyptus that accompany the dark cherry on the palate. A wine happy for storage or faster consumption and ideal to counteract grease in cooking. For elegance store but for excitement and dynamism drink now.