

# DIEVOLE

DAL 1090

## LE DUE ARBIE ROSSO IGT TOSCANA 2015

Creativity is not enough to redefine a classic; neither is courage. You need solid roots, planted firmly in a strong land. You need the experience and knowledge of the generations who have worked the soil. You need pride in your past. These are the only ways for Tuscany to produce a new red wine, young and fresh, taking the best of myriad traditions and learning how to express its authentic, very personal character.

VARIETY: 70% SANGIOVESE, 20%  
MERLOT, 7% CABERNET SAUVIGNON,  
3% CABERNET FRANC.  
AGING: 9 MONTHS  
AGE WORTHY: DRINK NOW  
ALCOHOL: 13%  
ACIDITY: 5,7 G/L  
SERVICE TEMPERATURE: 18°C

### WINEMAKING PROCESS:

Spontaneous fermentation and vinification in natural cement vats for 14 days at 27-28°C. Malolactic fermentation in the same 80hl vats. Refinement in 150hl cement vats for 9 months. Bottle ageing for 3 months.

### TECHNICAL INFORMATION:

Altitude: 300-420 mt. s.l.m.  
Exposition: sud, sud-ovest  
Soil type: marl, limestone  
Training system: cordone speronato  
Vine density: 5.000 plants / ha  
Vine age: 10-15 years  
Hectare yield: 70 q.li  
Plant yield: 1,4 kg  
Dry Extract: 28 g/l

### TASTING NOTES:

Color: Bright, intense, ruby red  
Perfumes: Ripe red fruit with hints of spice. Taste: Juicy and fruity flavoured and well bodied. Soft, pleasing tannins. Lingering aftertaste.  
Excellent with traditional Tuscan dishes such as ribollita, pasta or grilled meat.

