



OLTRECONFINE Alicante MAREMMA TOSCANA DOC

WINE DESCRIPTION

This wine is made with 100% Alicante (Grenache) grape. This variety ripens late, so it needs hot, dry conditions such as those found in Spain, where the grape probably originated. This ideal conditions are to be found also in the hot summer climate of Maremma toscana. The name Oltreconfine ("Beyond border" in Italian) refers to the fact that this grape is diffused in many Mediterranean countries, a true expression of the Mediterranean spirit. The first vintage, 2013, celebrates the 40th anniversary of th winery establishment.

TASTING NOTES

The color is purple with ruby reflections. The bouquet on the nose is intense with fruity hints of blackberries, together with intriguing spicy notes of black pepper and balsamic undertones. On the palate it is extremely pleasant, smooth with delicate tannins and a long berry-flavored finish.

FOOD PAIRING

Perfect with grilled meats, sausage and highly spiced dishes.



VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Maremma Toscana DOC
Vineyard size:	1,5 Ha
Soil composition:	Medium texture, loam
Training method:	Bilateral spurred cordon
Elevation:	50-80 m a.s.l.
Vines/hectare:	4,600/Ha
Exposure:	East West
Age:	18 years
Harvest time:	End of September
First vintage:	2013
Production:	4,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Alicante (Grenache)
Fermentation container:	Stainless steel tanks (12 days at 24 °C)
Maceration technique:	Frequent delestage and pump-over (25 days)
Type of aging container:	French oak tonneaux of 500 l
Length of aging before bottle:	12 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	14 %
Residual sugar:	2.8 g/l
Acidity:	5 g/L
Dry extract:	38 g/L

PRODUCER PROFILE

Estate owned by: Bruni Family
Winemaker: Marco Bruni
Total acreage of vine: 98 (40 Ha)
Winery Production: 400,000 bts
Region: Toscana

