

# Ser Alfiero

SUPERTUSCAN

We proudly dedicate this wine to our Great grandfather Alfiero, a man of the land and a master of life... A wine with great personality, just like him!

## Classification

I.G.T. Toscana Rosso  
Made with organic grapes

## Year of planting

2002 - 2003

## Grape variety

70% Sangiovese,  
30% Cabernet Sauvignon

## Grape yield per hectare

50 ql/ha

## Exposure

South / South West

## Training system

spurred cordon

## Vinification

The grapes are harvested by hand and sorted. Alcoholic fermentation is carried out by native yeasts at a controlled temperature, during which pumping over and delestage allow a correct extraction. The duration of fermentation varies depending on the grapes and the year. Spontaneous malolactic fermentation after racking and soft pressing of the pomace. The wine rests in stainless steel tanks until spring and is periodically stirred on its fine lees.

## Ageing in barrel

6 months in Tonneaux

## Ageing in bottle

minimum 18 months

## Drinkability

between 8-10 years

## Organoleptic examination

ruby red colour with garnet reflections. Intense and vinous bouquet with evident notes of red fruits well balanced with oaky overtones. Vigorous, structured with strong personality. Spicy notes of aromatic herbs.

## Suggested serving temperature

16-18 °C

## Format

750 ml  
1,5 lt  
3 lt

## Alcohol content

13,5%VOL

## Food pairings

Red meat, poultry, roasts or pasta with meat sauce.

## Certifications

Organic, Biodynamic from 2020, Demeter certification  
ViNnatur members.

