



GIODO LA QUINTA Toscana Rosso IGT 2023

Appellation:	Toscana Rosso IGT
Vintage:	2023
Grape variety:	100% Sangiovese
Vineyard area:	3 ha
Age of vines:	7 to 10 years
Elevation:	400 meters
Exposure:	South- East
Soil profile:	Medium texture, with pebble content
Training systems:	Spurred cordon at a density of 6,600 vines per hectare
Yield for hectare:	50 quintals/ha
Fermentation:	7-day of alcoholic fermentation in steel tanks and 13 days of skin contact
Maturation:	12 months between 700-litre oak casks, 2,500-litre tapered oak tanks and 2,700-litre "cocciopesto" amphorae, followed by additional
Production:	13,000 bottles