



## LE REDINI

IGT RED TUSCAN

A delightful, fresh, and fruity wine, dedicated to Merlot enthusiasts and its refined notes, here made unmistakable by the unique "Conca d'Oro" of Panzano in Chianti.

Appellation: **Colli Toscana Centrale IGT**

Area: **Panzano in Chianti, Florence**

Viticulture: **Organic**

Soil Panzano in Chianti: **Loose, medium mix, rich in marl**

Soil Florence: **Loose, medium mix, slightly clayey**

Exposure : **South**

Altitude Panzano in Chianti: **400 meters asl**

Altitude Florence: **100 meters asl**

Grapes: **Merlot 90%, Alicante Bouschet 10%**

Density: **6,500 vines per hectare**

Training system: **Spurred cordon**

Vinification: **In temperature-controlled stainless steel tanks with indigenous yeast for at least 3 weeks. Malolactic fermentation in barrels.**

Aging: **Barrique / tonneaux for 14 months**

Average production: **35,000 bottles**

**Società Agricola Degli Dei Srl**

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