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Serpaia Fonteblanda (GR)  
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## SERPAIOLO

Rosso Maremma IGT

### Varietal profile

Merlot 50%, Cabernet 30%, Sangiovese 20%

A cuvée of French varieties, which do extremely well in Maremma as the habitat exalts their characteristically elegant structure. Serpaiolo is a young and fresh wine from Serpaia.

### Cultivation Area

Tuscany (Maremma), Poderi Agnelli and Maremmello near Fonteblanda.

### Vineyards

The two vineyards are located in the softly sloping foothills between Magliano and Fonteblanda. The loamy soil speckled with Galestro, a friable rock of marl-like soil, that is rich in those nutritional elements and minerals, which impart body and structure to the wine. At night the sea breeze dampens the day's lingering heat and also makes sure that the elegance of the perfumes can express themselves in the grapes and consequently, the wine.

### Yield per hectare

2.00 kg. per vine for a total of 70 hectoliters of wine per hectare.

### Picking

Handpicking of the best grapes after heavy cluster thinning.

### Production

Fermentation at a controlled temperature in stainless steel tanks. Subsequent aging for ten months in barrels of Slavonian oak and bottle aging for a few months for further development of the wine's nuances.

### Description

Bright ruby-red colour. Intense aroma with subtle layers of ripe fruit. The mouthfeel is dry and fresh with a good structure, full-bodied and rounded.

### Food recommendations

This young wine pairs beautifully with many dishes, from hearty soups to meats and cheeses.

### Chemical analysis

Alcohol: 13.00%  
Residual sugar: 2.50 grams/liter  
Total acidity: 6.00 grams/liter  
Extract: 29.00 grams/liter

### Yearly production quantity

50.000

### Export results

60%

### Custody temperature

around 16°

### Recommended serving temperature

18°-20°c

### Aging potential

5 years