



GRAN SERPAIA
ROSSO MAREMMA TOSCANA DOP
THE GREAT RED FROM MAREMMA

CHEMICAL ANALYSIS*

Alcohol
14,5 %

Residual sugar
3,2 g/l

Total acidity
5,5 g/l

Extract
31 g/l

Genusstemperatur
16°- 18 °C

Ageing potential
10 anni



Grape variety Cabernet Sauvignon, Merlot

Cultivation area Tuscany, only a few kilometres from the sea, on the hills of Fonteblanda, near the town of Grosseto.

Vineyard The Podere Maremmello, heart of the Tenuta Serpaia, extends over a hilly landscape gently caressed by the sea breeze. The characteristic of the Gran Serpaia vineyard is the combination of a warm southern exposure, a near cool forest and grassy deep, soils of sand, clay and limestone. This combination gives the grapes produced here an elegant freshness, aromatic complexity and structure.

Yield per hectare 20 hl

Harvest After a green harvest, only suitable grapes on the shady side of the vineyard are selected by hand at low temperatures.

Vinification Cool maceration to enhance the fresh, fruity and floral aromas of the grapes used. After the malolactic fermentation, the wine spends about 12 months in lightly toasted French barriques. This is followed by bottling and maturation for another 30 months.

Characteristics Intense ruby red. The bouquet shows elegant floral and fruity aromas, delicate notes of rose, violet, blackberry and cherry, with a liquorice finish. The palate is of excellent structure, dense, enveloping and velvety, with a fine and fresh integrated tannin structure.

Food pairing In a decanter, this wine is an excellent accompaniment to truffle dishes, roast veal, vegetables and grilled cheeses.

Origin of the name With an average minimum age of 16 years, our vines have left their tumultuous youth behind, allowing us to select the best grapes and make our vision of a top wine from our Tenuta Serpaia come true.



*The information may vary according to the vintage