

Massa Vecchia

Wines

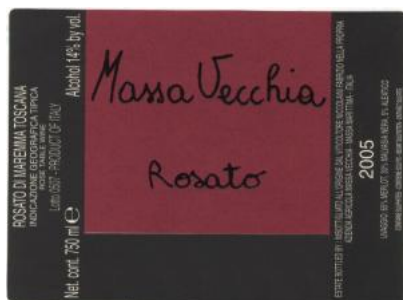


IGT Bianco di Maremma Toscana "Bianco"

Soils: shale clay and palombino clay; chalky marl and chalky marble in alternate strata.

Grapes: Vermentino, Trentino and Malvasia Bianca di Candia. Blend changes every year.

Vinification: Fermented in oak, then aged one year in oak. Unfined, unfiltered, no added sulfur.

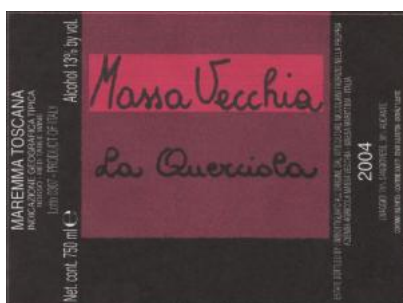


IGT Rosato di Maremma Toscana "Rosato"

Soil: sedimentary origin, from the Quaternary period.

Grapes: grapes and blend vary every year between Merlot, Cabernet Sauvignon, Aleatico and Malvasia Nera.

Vinification: One year in oak, no added sulfur.

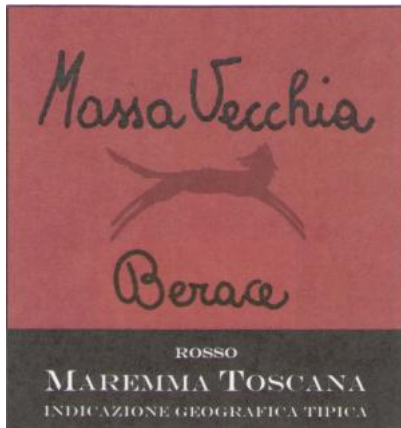


IGT Maremma Toscana Rosso "La Querciola"

Soil: shale clay and palombino clay; chalky marl and chalky marble in alternate strata.

Grapes: 80% Sangiovese, 20% Alicante.

Vinification: Fermented in oak, then aged two year in oak. Unfined, unfiltered, no added sulfur.

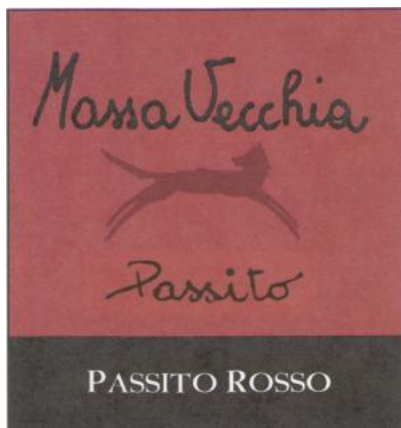


IGT Maremma Toscana "Berace"

Soil: sedimentary origin, from the Quaternary period.

Grapes: grapes and blend vary every year between Sangiovese, Merlot and Cabernet Sauvignon.

Vinification: Fermented in oak, then aged one year in oak. Unfined, unfiltered, no added sulfur.



Passito Rosso

Soil: shale clay and palombino clay; chalky marl and chalky marble in alternate strata.

Grape: Aleatico

Vinification: Fully ripe grapes are dried on racks, then aged in small oak containers for one year.