



## ANANDA DI TOSCANA

<b>Year</b>	2001
<b>Appellation</b>	Toscana Indicazione Geografica Tipica
<b>Grape varieties</b>	Sangiovese 60%, Merlot 40%
<b>Vineyards location</b>	Roccastrada area, Maremma south of Tuscany

### WINEMAKER

Alberto Antonini

### THE PRODUCTION ZONE'S TERRITORY

<b>Altitude</b>	250 meters a.s.l.
<b>Exposure</b>	South-East
<b>Soil type</b>	Medium texture, stony
<b>Planting density</b>	5,000 plants per hectare
<b>Pruning system</b>	Cordon-trained and spur-pruned
<b>Average age of vineyards</b>	Sangiovese - 30 years, Merlot - 10 years

### WINEMAKING AND AGEING

<b>Fermentation vats</b>	Stainless steel
<b>Fermentation temperature</b>	28 ° Celsius
<b>Length of fermentation</b>	15 days
<b>Length of skin maceration</b>	15 days
<b>Malolactic fermentation</b>	Yes
<b>Aged in</b>	French Oak barriques (225lt)
<b>Ageing period</b>	18 months
<b>Bottle ageing</b>	6 months

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The following are tasting notes by renowned Italian wine critic Paolo Baracchino:

"Ananda has a deep, intense ruby red color with complex aromatics that unfurl to reveal elegant notes ranging from black cherry and violets to aromas of cocoa, animal notes of fine leather as well as balsam, cloves, black pepper, damp forest earth, licorice and coffee. On the palate it is well-balanced with good acidity and ripe fruit, pleasing perfectly mature tannins that are sweet, soft, fat and velvety. The wine has very good length, both on the nose and in the mouth, substantial and complex. It is an interesting and elegant wine with good structure and body. Drink now and over the next 7 to 10 years."

