



FATTORIA SAN MICHELE A TORRI

MURTAS IGT Colli della Toscana Centrale

Murtas Terzuoli has always been our cellar manager (cantiniere) at the Fattoria San Michele. By giving his name to our most prestigious wine, the owner wished to highlight the importance of the work carried out not only by Signor Terzuoli, but also of all of the employees at San Michele, who give all of our products an added value due to their hard work, commitment and attention to detail throughout all of the phases of the winemaking. Without their precious help the estate would not be able to achieve the excellent standards which distinguish it from others.

The Cabernet Sauvignon grapes come from the Vigna Nuova di Buonriposo vineyard, the Sangiovese grapes used represent a selection of the best of our vines, while the Colorino comes from a clone which the company found and rescued from an old vineyard.

This is a wine with great character, which is best consumed after at least 5/7 years from harvesting. Its tannins which, polymerising add an even greater softness, while leaving the wine all of its strength, let this wine retains a considerable degree of freshness, even after many years, always showing itself to be richly aromatic and with a bright and deep color.

Soil : The soil is mixed, tending towards clay with a good presence of bone, averagely fertile.

Composition: the grape used are Sangiovese (40%), Cabernet Sauvignon (40%) and Colorino (20%).

Training Method : in the vineyards we use the technique of Cordon spur and in part Gouyot, with a density of approximately 5.000 plants per hectare.

Harvest period: The grapes are left on the vines until slightly overripe, then they are harvested individually and fermented.

Fermentation and maceration : Gentle delastage is carried out on a daily basis in order to best extract the polyphenols from the grapeskins.
Fementation lasts approximately 25 days.

Ageing : the Sangiovese is transferred into 25 hl oak barrels while the Colorino and the Cabernet Sauvignon are placed in new barriques. The wine rests in wood for at least 18 months. The three wines are blended together some time before bottling takes place in order to allow time to amalgamate properly. The proportion of each grape used is normally 40% Sangiovese, 40% Cabernet and 20 % Colorino, but this may vary slightly, depending on variations in the characteristics of the single grapes from year to year.
The wine is kept in bottles for at least 6 months prior to sale.

Alcohol level : 14,00 % Vol.

Residual sugar : 2 g/l

Total extract : 31 g/l

Total acidity : 5,5 g/l

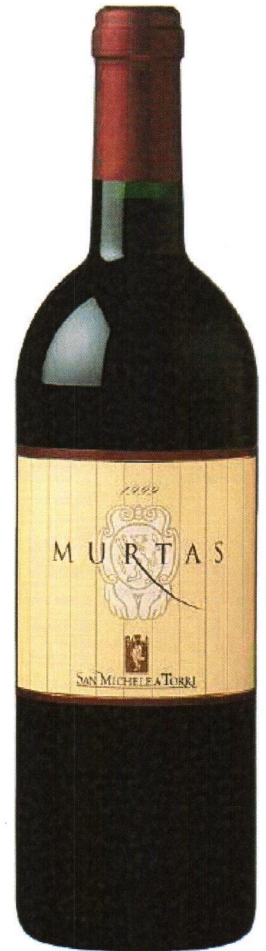
Color : ruby red with violet highlights.

Aroma: intense, with hints of spice, pepper, tobacco ,coffee.

Taste : a full rotund texture, long-lasting balanced, with hints of spices and wood .

Comments: Well balanced wine, best after 5/7 years from harvesting.

Food pairing: A great wine which gives it best when served with important second courses, from braised boar to hare casserole to roast game, but also excellent with a simple "Fiorentina" T-bone steak, in fact the tannin of the wine contrasts well with the succulence of the meat, while the alcohol cleanses the palate of the fattiness and richness of the meat. The strong character of this wine is such that it lends itself to unusual food pairings, in fact, we feel that the marked presence of spicy tones make it well suited to drinking with spicy foods such as Indian dishes or Mexican chili con carne.



ORGANIC WINE



FATTORIA SAN MICHELE A TORRI Soc. Agr. Srl

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