



fattoria di magliano

**THE WINES**

# BRISSAIA

## Maremma Toscana Ansonica DOC Biologico



### GRAPE

Ansonica

### ALCOHOL

12,50% vol.

### SENSORIAL ATTRIBUTES AND PAIRINGS

Scent: apple and mediterranean macchia aroma, fruity notes.

Taste: rich and balanced, mineral undertones.

Colour: pale yellow.

Matching dishes: crustaceans and seafood, grilled vegetables, fresh cheese. Its lightweight nature makes it ideal for aperitifs.

### VINIFICATION AND AGING

Time of harvest: the last ten days of August

harvest period: last ten days of september

Vinification technique: non aggressive destemming , cryomaceration, pressing and subsequent fermentation in temperature controlled stainless steel vats for 20 to 25 days

Ageing process: on fine lees.

Stabilising of the product: cold stabilization.

### SOIL AND CLIMATE CONDITIONS

Vineyards: Tizzi.

Soil structure: well balanced with excellent skeleton.

Height: 100m. and 150m. a.s.l.

Placement: North-South.

Planting density: 6,400 plants per hectare.

Vine placement: bi-lateral ridge spur.

Vines planted: 2013-2014.

Average yield per plant: 1,000g

Grape: Ansonica.

Quantity produced brissaia 10,000 bottles

### **BRISSAIA**

BOTTLE	GL71	GLASS
CAPSULE	ALU 41	ALLUMINIUM
CORK	FOR51	CORCK
LABEL	PAP22	PAPER

# BRISSI

## Maremma Toscana Ansonica DOC Biologico



### GRAPE

Ansonica

### ALCOHOL

12,50% vol.

### SENSORIAL ATTRIBUTES AND PAIRINGS

Scent: Apple, mediterranean scrub, plum, thyme, walnuts.  
Taste: Mineral, yellow apple, candied yellow fruits, saline.  
Colour: Intense bright yellow, golden shades.  
Matching dishes: Blue fish, codfish, fresh and pecorino cheese, white meats.

### VINIFICATION AND AGING

Time of harvest: the last ten days of August.  
harvest period: last ten days of september  
Vinification technique: non aggressive destemming, 100 hours cryomaceration, pressing and subsequent spontaneous fermentation in small eggs shaped cement vats for 15 days.  
Ageing process: on lees.  
Stabilising of the product: none, unfiltered, natural.

### SOIL AND CLIMATE CONDITIONS

Vineyards: Tizzi  
Soil structure: well balanced with excellent skeleton  
Height: 100m. and 150m. a.s.l.  
Placement: North-South  
Planting density: 6,400 plants per hectare  
Vine placement: bi-lateral ridge spur  
Vines planted: 2013-2014  
Average yield per plant: 1,000g  
Grape: Ansonica  
No. bottles produced: 1,500

### BRISSI

BOTTLE	GL71	GLASS
CAPSULE	ALU 41	ALLUMINIUM
CORK	FOR51	CORCK
LABEL	PAP22	PAPER

RACCOLTA DIFFERENZIATA – Verifica le disposizioni del tuo Comune

# PAGLIATURA

## Maremma Toscana Vermentino DOC Biologico



### GRAPE

Vermentino

### ALCOHOL

13% vol.

### ORGANIC WINE

### SENSORIAL ATTRIBUTES AND PAIRINGS

Scent: floral and citrus perfumes, white peaches and pear.

Taste: fresh, intense and long lasting on the palate.

Colour: pale bright yellow.

Matching dishes: fresh cheeses, white meats, fish and crustaceans.

A wine which ages surprisingly well.

### VINIFICATION AND AGING

Time of harvest: the last ten days of september

Vinification technique: non aggressive destemming , cryomaceration, pressing and subsequent fermentation in temperature controlled stainless steel vats for 20 to 25 days.

Ageing process: on fine lees.

Stabilising of the product: cold stabilization

### AMBIENTE PEDOLIMATICO

Vineyards: Sterpeti, Tizzi and Poggio Bestiale

Soil structure: well balanced with excellent skeleton

Height: 150m. and 250m. a.s.l.

Placement: North, North East

Planting density: 6,400 plants per hectare

Vine placement: bi-lateral ridge spur

Vines planted: 1998-2002

Average yield per plant: 1,000g

Grape: Vermentino

No. bottles produced: 30,000

### PAGLIATURA

BOTTLE	GL71	VETRO
CAPSULE	ALU 41	ALLUMINIO
CORCK	FOR51	SUGHERO
ETICHETTA	PAP22	CARTA

RACCOLTA DIFFERENZIATA –

# ILLARIO

## Maremma Toscana Rosato DOC Biologico



### GRAPE

Sangiovese

### ALCOHOL

12,50% vol.

### ORGANIC WINE

### SENSORIAL ATTRIBUTES AND PAIRINGS

Scent: intense red fruits, cherry and raspberry, floral notes of violets and cyclamen.

Taste: well structured, full bodied, pleasant and fresh.

Colour: light rose with shades of coral.

Matching dishes: appetizers, pasta dishes with fish, fried and boiled fish, white meats and cheese.

### VINIFICATION AND AGING

Time of harvest: first week of September

Vinification technique: non aggressive destemming pressing, brief pre-fermentation maceration, separation of the first pressing from the peel, cold stabilization, temperature controlled fermentation in steel vats for 15 to 20 days.

Ageing process: on fine lees.

Stabilising of the product: cold stabilization.

### SOIL AND CLIMATE CONDITIONS

Vineyards: Sterpeti.

Soil structure: well balanced with excellent skeleton

Height: 250m. a.s.l.

Placement: East – West

Planting density: 6,500 plants per hectare

Vine placement: bi-lateral ridge spur

Vines planted: 1998 and 2000

Average yield per plant: 1000g

Grape: 100% Sangiovese

No. bottles produced: 12.000

### ILLARIO

BOTTLE	GL70	GLASS
CAPSULE	ALU 41	ALLUMINIUM
CORK	FOR51	CORK
LABEL	PAP22	PAPER

# HEBA

## Morellino di Scansano DOCG Biologico



### GRAPE

Sangiovese, Syrah

### ALCOHOL

13% vol.

### ORGANIC WINE

### SENSORIAL ATTRIBUTES AND PAIRINGS

Scent: winning and fragrant of red berries

Taste: fresh and winy with having sweet hints of red berries and likeable personality

Colour: bright ruby

Matching dishes: as an aperitif or the complete meal, red and white meats, game, pasta dishes and cheeses.

### VINIFICATION AND AGING

Time of harvest: first ten days of September

Vinification technique: non aggressive destemming pressing

fermentation in temperature controlled stainless steel vats for 15 to 20 days.

Ageing process: 6 months in unglazed cement vats

Affinamento: 6 mesi in vasi di cemento non vetrificati.

Stabilising of the product: cold stabilization

### SOIL AND CLIMATE CONDITIONS

Vineyards: Sterpeti and Tizzi

Soil structure: well balanced with excellent skeleton

Height: 150m. and 250m. a.s.l.

Placement: East - West

Planting density: 6,400 plants per hectare

Vine placement: mono-lateral ridge spur

Vines planted: 1998-2003

Average yield per plant: 800g to 1,000g

Grape: Sangiovese, Syrah

No. bottles produced: 120.000

### HEBA

BOTTLE	GL71	GLASS
CAPSULE	ALU 41	ALLUMINIUM
CORK	FOR51	CORK
LABEL	PAP22	PAPER



# SINARRA

## Maremma Toscana Rosso DOC Biologico



### GRAPE

Sangiovese

### ALCOHOL

13% vol.

### ORGANIC WINE

### SENSORIAL ATTRIBUTES AND PAIRINGS

Scent: fruity, with intense hints of violets and red fruits.

Taste: persistent and intense having hints of succulent cherries, definitely full bodied.

Colour: ruby, with shades of violet.

Matching dishes: cured meats, pasta dishes with tomato, red and white meats, cheeses.

### VINIFICATION AND AGING

Time of harvest: second half of September

Vinification technique: non aggressive destemming  
pressing fermentation in temperature controlled stainless  
steel vats for 20 to 25 days.

Ageing process: 6 months in unglazed cement vats

Refinement in bottles: 6 months

Stabilising of the product: cold stabilization

### SOIL AND CLIMATE CONDITIONS

Vineyards: Poggio Bestiale.

Soil structure: well balanced with excellent skeleton

Height: 150m. and 250m. a.s.l.

Placement: North-South

Planting density: 6.400 plants per hectare

Vine placement: bi-lateral ridge spur

Vines planted: 1998

Average yield per plant: 800g

Grape: Sangiovese,

No. bottles produced: 15.000

### SINARRA

BOTTLE	GL71	GLASS
CAPSULE	ALU 41	ALLUMINIUM
CORK	FOR51	CORK
LABEL	PAP22	PAPER

# ALTIZI

## Maremma Toscana Rosso DOC



### GRAPE

Cabernet Franc

### ALCOHOL

13,5% vol.

### SENSORIAL ATTRIBUTES AND PAIRINGS

Scent: vegetal and red fruits smell, spicy, with light smoky notes.

Taste: very aromatic, round and fresh. Full-bodied, with velvety tannins and beautiful notes of blueberries, currants, raspberries and strawberries, licorice.

Colour: ruby brilliant, with violet hints.

Matching dishes: great aperitivo, seasoned cheeses, red, white and cured meats, game meat.

### VINIFICATION AND AGING

Time of harvest: end of September

Vinification technique: non aggressive destemming pressing fermentation in temperature controlled stainless steel vats for 20 to 25 days.

Ageing process: 12-14 months in medium toasted 225l. oak barriques (fine grained wood, having had a minimum of 24 months seasoning).

Refinement in bottles: 12 months

Stabilising of the product: cold stabilization

### SOIL AND CLIMATE CONDITIONS

Vineyards: Sterpeti, Poggio Bestiale e Tizzi.

Soil structure: well balanced with excellent skeleton

Height: 250-300m. a.s.l.

Placement: East – South Est

Planting density: 6,400 plants per hectare

Vine placement: bi-lateral ridge spur

Vines planted: 1998

Average yield per plant: 800g

Grape: Cabernet Franc

No. bottles produced: 6.000

### ALTIZI

BOTTLE	GL71	GLASS
CAPSULE	ALU 41	ALLUMINIUM
CORK	FOR51	CORK
LABEL	PAP22	PAPER



# POGGIO BESTIALE

## Maremma Toscana Rosso DOC



### GRAPE

Cabernet Sauvignon  
Cabernet Franc  
Merlot  
Petit Verdot

### ALCOHOL

14% vol.

### SENSORIAL ATTRIBUTES AND PAIRINGS

Scent: intense. Full bodied having raspberry and cherry hints.

Taste: persistent and intense backed up by a full body and possessing the tannin sweetness of the great Tuscan reds.

Colour: deep ruby.

Matching dishes: seasoned cheeses, red and white meats, roasts, game.

### VINIFICATION AND AGING

Time of harvest: second half of September

Vinification technique: non aggressive destemming pressing fermentation in temperature controlled stainless steel vats for 20 to 25 days.

Ageing process: 12-14 months in medium toasted 225l oak barriques (fine grained wood, having had a minimum of 24months seasoning).

Stabilising of the product: cold stabilization

### SOIL AND CLIMATE CONDITIONS

Vineyards: Poggio Bestiale

Soil structure: well balanced with excellent skeleton

Height: 250m. a.s.l.

Placement: East – South West

Planting density: 6,400 plants per hectare

Vine placement: bi-lateral ridge spur

Vines planted: 2000

Average yield per plant: 800g

Grape: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot

No. bottles produced: 35.000

### POGGIO BESTIALE

BOTTLE	GL71	GLASS
CAPSULE	ALU 41	ALLUMINIUM
CORK	FOR51	CORK
LABEL	PAP22	PAPER

# PERENZO

## Maremma Toscana Syrah DOC



### GRAPE

Syrah

### ALCOHOL

14% vol.

### ORGANIC WINE

### SENSORIAL ATTRIBUTES AND PAIRINGS

Scent: intense fruity perfume with notes of pepper, liquorice and sweet spices.

Taste: large intensity on the palate and possessing an elegant tannin texture.

Colour: deep ruby.

Matching dishes: seasoned cheeses, red and white meats, game.

### VINIFICATION AND AGING

ETime of harvest: first ten days of September

Vinification technique: non aggressive destemming pressing

fermentation in temperature controlled stainless steel vats for 20 to 25 days.

Ageing process: 12-14 months in medium toasted 225l. oak barriques (fine grained wood, having had a minimum of 24months seasoning).

Stabilising of the product: cold stabilization

### SOIL AND CLIMATE CONDITIONS

Vineyards: Poggio Bestiale and Tizzi

Soil structure: well balanced with excellent skeleton

Height: 150m. and 250m. a.s.l.

Placement: East - West

Planting density: 6,400 plants per hectare

Vine placement: bi-lateral ridge spur

Vines planted: 2000 - 2008

Average yield per plant: 800g

Grape: 100% Syrah

No. bottles produced: 5.000

### PERENZO

BOTTLE	GL71	GLASS
CAPSULE	ALU 41	ALLUMINIUM
CORK	FOR51	CORK
LABEL	PAP22	PAPER