



MASGALANO

Toscana Rosso

IGT

2021



GRAPE VARIETIES

Sangiovese, Merlot

PRODUCTION AREA

Hills east of Siena with north/west exposure

VINEYARD SURFACE

2 Ha

VINEYARD ALTITUDE

380 metres a.s.l.

SOIL TYPE

Galestro and arfillites

VINE MANAGEMENT

Spurred cordon

PLANTING DENSITY

5000 plants per Ha

HARVEST PERIOD

Beginning of September for Merlot,
second half of September for Sangiovese

MATURATION

24 month in tonneaux

AGEING

In bottle minimum 6 months

TOTAL ALCOHOL CONTENT

14,5 %

TOTAL ACIDITY

5,50 GR/LT



BOSCHETTO CAMPACCI

TOSCANA

TASTING NOTES

The wine displays an intense ruby red color. On the nose, it offers a complex bouquet where hints of ripe red fruit intertwine with notes of dark berries, including cherries in spirit, blueberry, and plum. These fruit aromas are complemented by enticing spicy hints of black pepper, chocolate, and tobacco. On the palate, the wine is soft, well-balanced by a vibrant acidity, with ripe and velvety tannins. It is full-bodied, persuasive, and finishes with a long, very pleasant aftertaste.

THE VINEYARD

The grapes are sourced from vineyards situated on soils rich in marl, clay, and sand, at an average altitude of 380 meters above sea level. The presence of numerous microelements makes the wine's profile special and unique.

HARVEST AND VINIFICATION

The grapes are meticulously hand-harvested in 15 kg crates at full ripeness. After careful selection in the vineyard and on sorting benches, they undergo fermentation at a controlled temperature of 25°C for about 12-15 days. Following alcoholic fermentation, the wine is aged for approximately 24 months in French oak tonneaux on its fine lees. This is followed by a bottle refinement period of at least 6 months.