

# BASILICA Del Pruneto

## MERLOT

*Indicazione Geografica Tipica*

Basilica del Pruneto is an unblended Merlot wine obtained from the cultivation of a small 1.9-hectare vineyard on clayey soil overlooking the 'Conca d'Oro' (Golden basin). The soil of this vineyard proved to be the most suitable to enhance the characteristics of this French grape variety. Vinified at a controlled temperature, Basilica del Pruneto matures for 18 months, in equal measure, in French Tronçais and Allier oak barriques, within which malolactic fermentation also occurs.

### Vine

Merlot (clone: 181; rootstock: 110 Richter)

### Vineyard location

Pruneto, Conca d'Oro and Panzano in Chianti

### Exposure and altitude

south, 320 m ASL

### Soil composition

silty-clay loam soil, originating from grey and olive green marl limestone and calcareous sandstone of 'Argille scagliose' (scaly clay) formation

### Training system

spurred cordon

### Planting density

5,900 vines/hectare

### Vinification process

manual harvesting in late September, alcoholic fermentation at controlled temperatures in stainless steel tanks, breaking and soaking of the marc through manual pressing and pump-overs with air, spontaneous malolactic fermentation, maturation for 18 months in 225-litre French oak barriques (Tronçais and Allier), and bottle-aged for six months before sales start.

