



## Wine Description

Ruby red. The nose is very neat and clean: red fruits with a bit of spices and hints of eucalyptus. Good dry tannins. A versatile wine suitable for different occasions and food pairings. Perfect companion for dishes like mushroom-risotto, pasta with wild boar ragù, wild boar stew and cheese like Pecorino.

<b>Wine Type:</b>	still wine   red   dry
<b>Alcohol:</b>	14 %
<b>Residual Sugar:</b>	0.6 g/l
<b>Acid:</b>	5.2 g/l
<b>Certificates:</b>	vegan, organic, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 16 °C

## Vineyard

<b>Origin:</b>	Italy, Toscana, Magliano in Toscana
<b>Quality grade:</b>	IGT Toscana Rosso
<b>Site:</b>	Maremma
<b>Varietal:</b>	Sangiovese 65 %   18 years 5000 plants/ha   7000 liter/ha Merlot 35 %

## Weather / Climate

<b>Climate:</b>	mediteranian
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## Harvest and Maturing

<b>Harvest:</b>	handpicked   16 kg cask
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous with pied de cuve
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation Process:</b>	délestage   1 - 3 x day   Duration: 5 days pump over   1 x day   Duration: 13 days
<b>Maturing:</b>	90 %   large wooden barrel   3200 L   used barrel   1 - 12 month(s)   Sangiovese 10 %   small oak barrel   500 L   used barrel   1 - 12 month(s)   Merlot 100 %   steel tank   10000 L   13 - 18 month(s)
<b>Bottling:</b>	natural cork natural cork

## Product Codes

<b>EAN:</b>	8032130400025
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## Curiosity

The grapes for the Ballando come from our two Tuscan wineries Corte Pavone in Montalcino and Valdifalco in the Maremma.

## **Food Pairing**

Highly recommended in combination with dishes like risotto with mushrooms, pici with wild boar ragout, grilled fillet of beef or pecorino cheese.