



SALIX IGT Toscana

SALIX is a wine produced from an ancient vine, the Colorino del Valdarno, once very present in Tuscany, but today almost disappeared due to its very low yield.

The small and sparkling bunches typical of the grape variety give rise to a very particular and well recognizable product, with a strong wild and rebellious spirit that more than any other brings with it the true archaic identity of Tuscan wine.

The name "Salix" is intended to pay homage to willow, a plant that was once very useful in viticulture, whose branches were used to tie the shoots during folding.

Denomination: Typical Geographical Indication.

Vintage: 2015

Grapevine: Colorino Del Valdarno 100%

Yields: 20ql / hectare

Vineyards: the grapes that come from the western side of the "Vigneto delle Butfalle" located near the farm south of the Massif del Pratomagno, benefit from ideal climatic conditions for the growth and ripening of the grapes, with cool temperatures during the budding and warm to the veraison. The intense brightness and constant ventilation that blows mainly from the West facilitates perspiration, pollination and ripening of the grapes. The soil has a very variable composition, mainly sandy, rich in quartz and iron oxide

Conduction: certified organic with organic-natural management without pesticides. The biological management is certified by Soil and Health.

Soil Nutrition: animal-vegetal mixed compost manure produced by the company

Maximum quantity of copper used max. 1,0 kg/ha.

Harvest period: Manual harvest in early October.

Sensoty Notes : very rich in color, fine and elegant on the nose, with a very long persistence in the mouth is distinguished from the beginning by the sharp sensation of black pepper typical of the grape variety.

Vinification: destemming with light pressing, short maceration, malolactic fermentation and aging in tonneaux for about twelve months and subsequent aging in bottle at least six months before trade.

Pairing: accompanies well structured dishes such as pappardelle with hare, baked abbacchio, aged goat cheese, to be tried also with the tart with blackberries.

Serving temperature : 18°/20°.

Bottle produced: approx. 1000

Ageing: 10-15 years

Bottle size: 0,75 l

The archaic identity of Tuscan wine.