



Fiero

2024

Vineyards Sangiovese – North-east slope of the Montalcino hill at 300 meters above sea level. Medium-textured soils rich in clay, marine fossils, and alberese. Merlot – Chianti area, on our Larciano estate, with medium-textured soils rich in limestone.

Vine Training system Spur cordon for older vines and Guyot for newer parcels.

Sustainability Vineyards are managed according to organic farming principles. Mating disruption is used to prevent grapevine moth, alongside the use of organic humus, cover crops, and green manures to improve soil structure and organic matter.

Appellation IGT

Vintage 2024

Grapes 50% Merlot, 50% Sangiovese from Montalcino.

Harvest The grape varieties are harvested separately, fermented separately, and hand-picked in small crates.

Vinification After destemming, the grapes are fermented in stainless steel tanks. Maceration lasts approximately 40–50 days.

Wine aging Sangiovese – 12 months in large Slavonian and French oak casks (32–35 hl).

Merlot – 12 months in small 500 L French oak barrels.

Alcohol 13.5% vol.

Color Deep ruby red.

Tasting Notes Aroma: fragrant, with predominant notes of dark fruits, blackberry and raspberry, alongside hints of red rose and black pepper spice. Palate: elegant, soft, and well-balanced, with a lively freshness supporting the structure. Long persistence.

Food pairings Meat dishes with clear, defined flavors or medium structure, such as pasta with ragù, braised red meats, roasted or grilled meats, and aged cheeses.

Service Temperature 18°C