

A combination of tradition and a modern way of living. With this bottle we want to celebrate the old farming traditions of Maremma and fill it with a joyful and distinctive wine.

Unlitro reflects the Mediterranean aspects of this part of Maremma which is marked by a long series of intriguing contrasts. Lightness and strength, humbleness and character, old and new.

Unlitro 2021 is characterized by lively notes of strawberry and red fruits. This year the typical notes of spices on the mouth and in the palate have been showing straightaway confirming the strong character of Unlitro.

Appellation: IGT Toscana Rosso

Grape varieties: predominantly Alicante Nero,

Carignano, Mourvèdre, Sangiovese, Alicante

Bouschet

Training system: spurred cordon, guyot

Altitude: from 200 to 350 m/asl

Harvest period: end of August / 1st week of

September

Yield/ha: 65 hl

Alcohol content: 12% vol

Ageing: 6 months in concrete tanks

Vinification notes: on the skins for 2-3 days

First vintage: 2011

Bottles produced: 160,000



