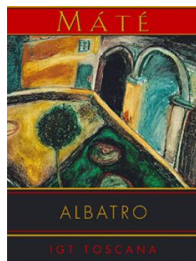


# Maté ALBATRO



## TOSCANA IGT



<b>Town:</b>	Montalcino	<b>Region:</b>	Tuscany
<b>Grape Variety:</b>	Sangiovese 50% Merlot 50%		
<b>Size of Vineyard:</b>	2 acres	<b>Training of vines:</b>	Cordone
<b>Age of Vineyard:</b>	1998	<b>Altitude:</b>	1,050 - 1,380ft
<b>Vines/Acre:</b>	2,500	<b>Yield/Acre:</b>	4,400-5,250lbs/acre
<b>Soil:</b>	fossil-filled tufo and sandy clay	<b>Exposure:</b>	S/SW
<b>Harvest:</b>	Sep 5 - Oct 5		
<b>Sugar at harvest:</b>	Brix: 24	<b>Alcohol:</b>	14.5 -15%
<b>Total acidity:</b>	6.4	<b>Dry extract:</b>	
<b>PH:</b>	3.4	<b>Residual sugar:</b>	<1.5
<b>Vinification:</b>	13 - 16 days on skin		
<b>Aging:</b>	18 months in barriques	<b>Production:</b>	1,800 - 2,100 bottles
<b>Bottling date:</b>	20 months after harvest	<b>Release date:</b>	2 years after harvest
<b>Color:</b>	Ruby purple		
<b>Fragrance:</b>	Blackberry, floral, spicy, raspberry and wild berry aromas		
<b>Taste:</b>	Rich, refined extraction. Well structured, sweet tannins, long fruity finish		
<b>Food matching:</b>	Hare with juniper		