



Nocturnia IGT Toscana Red Passito

grape variety: merlot 100%

training system: spurred cordon

vineyards: organic, varied sunny exposures, 430 mt above sea level

type of soil: limestone, clay, marl and sandstone

wine making specs

late hand-harvesting, destemming and soft pressing of the grapes

alcoholic fermentation in stainless steel tanks at a controlled temperature

the wine stays in stainless steel tanks until bottling

CorteDomina di Micol Bonora - Radda in Chianti