

Do Ut Des IGT

Grapes	34% Merlot, 33% Sangiovese, 33% Cabernet Sauvignon
Alcohol	14,5% vol.
Totale acidity	5,50 gr./lt.
Location of vineyard	Monteaperti – 230 m above sea level – South/west exposure
Type of cultivar	Cordon de Royat
Number of plants for hectar	6600 plants
Harvest	hand-picked
Sugar at the time of harvest	220 - 240 gr./lt.
Fermentation temperature	30° Centigrade
Maceration Time	20 days Merlot and Cabernet – 18 days Sangiovese
Ageing	18 months in barrels of 225 litres
Production	19.000 bottles

