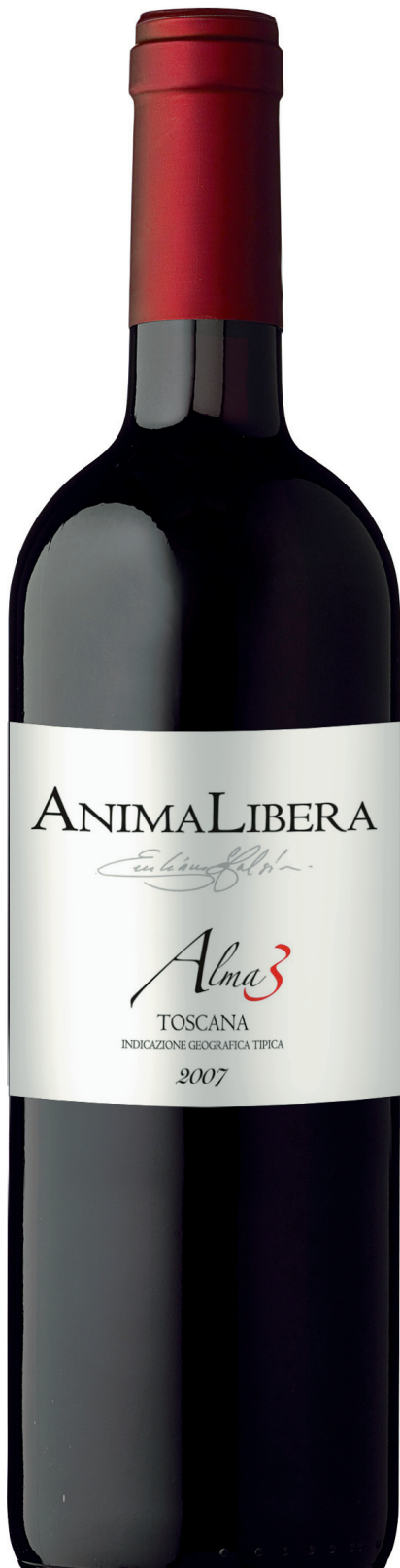


ANIMALIBERA

Emiliano Falsini



ALMA 3

AnimaLibera, is a new project of Emiliano Falsini Italian winemaker, born from his desire to produce limited quantities of wines in some of the most beautiful Italian's region. Emiliano wanted to transmit the passion for his profession, producing different wines that would represent some of the fantastic Italian's territories.

APPELLATION Toscana IGT

GRAPE VARIETY 80% Sangiovese 15% Montepulciano 5% Colorino

CHARACTERISTICS OF THE WINEMAKING TERRITORY

ALTITUDE 200 meters

SURFACE 1 ha in Chianti zone

SOIL TYPE clay mixed soil with an high presence of stones.

CLIMATE Owing to the major influence of the Arno river, this western part of Chianti region has all the characteristics of Mediterranean's climate.

EXPOSURE southwest

PLANTING DENSITY 5.500vines/ha

TRAINING SYSTEM cordon spur and Guyot pruning.

VINTAGE NOTE

2007: one of the best vintage in the recent story of this region, optimal climatic conditions closed to the perfection.

VINIFICATION AND AGEING

YELD PER HECTARE 60 q.li /ha

HARVESTING PERIOD end of September

HARVESTED METHOD manual

PRESSING only free run juice .

FERMENTATION CONTAINERS stainless steel tanks

FERMENTATION TEMPERATURE 26-28°C

FERMENTATION TIME 3 weeks

MALOLACTIC FERMENTATION natural, in oak barrels during the spring

AGEING 24 months in used oak barrels further ageing in bottles.

TASTING NOTES

Great personality where the vivacity of the Sangiovese is married with the fruit and the juiciness of the Montepulciano. Colorino completed the bouquet, giving aroma's complexity and color deepness of the wine.