



OTTO MURI 2021



Vintage	2021 (first harvest in 2010).
Appellation	Tuscany I.G.T.
Variety	Fiano.
Main Features	A wine with an intense color due to its permanence on lees until spring. Pleasant perfume with a vivid taste reminiscent of toasted hazelnuts. Optimal attitude to refinement in bottle, where it acquires complex notes.

CHARACTERISTICS OF THE TERRITORY

Origin	Tuscany.
Soil Type	Clayey-calcareous with a rich skeleton.
Average Vineyard Age	10 years.
Climatic Conditions	2021 was characterized by a cool winter with an early spring and April marked by a couple temperature decreases that penalized the quantity of the year's production. Then, late spring's good rains gave water reserves for summer. September's harvest took place with optimal, warm weather, and cool nights.

VINIFICATION, AGEING AND REFINEMENT

Harvest Methodology	Manual harvest in small boxes to avoid the breaking of the grapes, followed swiftly by pressing, where it macerates for one night.
Alcoholic Fermentation	Between 16° and 18° C.
Malolactic fermentation	Partial.
Refinement and ageing duration	6 months.

TASTING NOTES

Colors	Intense due to its permanence on lees.
Perfumes	Pleasant and complex.
Taste	Full, intense and greatly balanced; in its complexity, scents of yellow peach and mango can be noticed, completed by an elegant and pronounced minerality.