

RÉGIE DES DROITS RÉUNIS.

DEPARTEMENT

de l'Inde

RECETTE PRINCIPALE

de Mentipalienne

RECETTE PARTICULIÈRE

de Praxigian

EXERCICE 1880

5 TRIMESTRE

N.º 6

N.º 3 des Modèles de la
3. Division

VENTE
EN DÉTAIL



DROIT
DE DIXIÈME

CONTRAINTE.

Le Sieur *Mede Magistrate Andreucci - Praxigian*
demenrant à *la paroisse de Praxigian près Montefalco*
doit pour *la vente de* Droit de dixieme du prix des Boissons vendue
lui en detail depuis le *1er jour de* jusqu'au *30-7-80*



Vigna 1810

Toscana Rosso IGT

GRAPE VARIETY
100% Sangiovese Brunello

AREA OF PRODUCTION
Between municipalities of Pienza and Montepulciano in Tuscany Region

DESCRIPTION

The name of our top wine is 1810 because that was the date of "Bolla Regia" issued by Napoleon to our ancestor concerning our wine. It is a wine that celebrates the 200th anniversary of the document but that is primarily a demonstration of how you can do produce excellence without following the fashions of the known Supertuscan. In the vintage 2011, we have personally selected the best grapes throughout all property even cluster by cluster. The result was 2550 kg of amazing grape. This grape, softly pressed, has been purified of all seeds and the wine obtained was placed, for aging a year, in small cement vats to allow an optimal micro oxygenation. Finally was refined for 6 months in 2500 numbered bottles of great value one by one. A real ovation to Tuscany because the grape used is the characteristic Sangiovese with large berry, the vats are in cement as usual and also the cassettes are in typical Tuscan chestnut. It is our demonstration that the true quality comes half from the vineyard and half from the winery and not from high-sounding and famous name-sof this or that product

AGE POTENTIAL
over 10 years

ALCOHOL
13.50% by vol

BOTTLE
Top class heavy tronco conic bordeaux

CASE
1 or 6 chestnut case