

# Massa Vecchia

## Wines

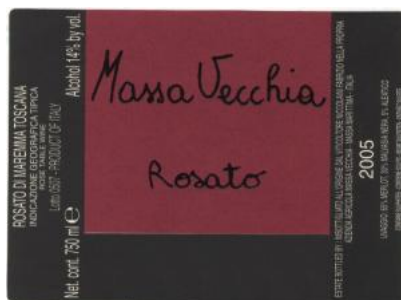


### IGT Bianco di Maremma Toscana "Bianco"

**Soils:** shale clay and palombino clay; chalky marl and chalky marble in alternate strata.

**Grapes:** Vermentino, Trentino and Malvasia Bianca di Candia. Blend changes every year.

**Vinification:** Fermented in oak, then aged one year in oak. Unfined, unfiltered, no added sulfur.

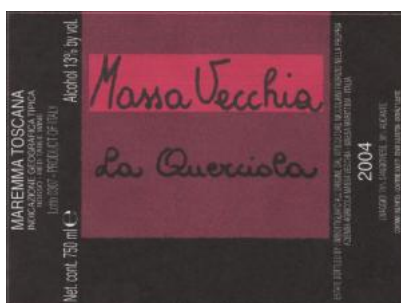


### IGT Rosato di Maremma Toscana "Rosato"

**Soil:** sedimentary origin, from the Quaternary period.

**Grapes:** grapes and blend vary every year between Merlot, Cabernet Sauvignon, Aleatico and Malvasia Nera.

**Vinification:** One year in oak, no added sulfur.

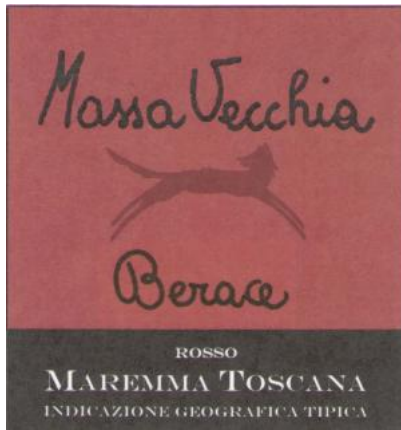


### IGT Maremma Toscana Rosso "La Querciola"

**Soil:** shale clay and palombino clay; chalky marl and chalky marble in alternate strata.

**Grapes:** 80% Sangiovese, 20% Alicante.

**Vinification:** Fermented in oak, then aged two year in oak. Unfined, unfiltered, no added sulfur.

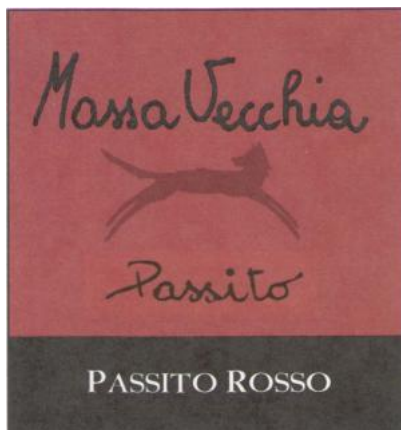


**IGT Maremma Toscana "Berace"**

**Soil:** sedimentary origin, from the Quaternary period.

**Grapes:** grapes and blend vary every year between Sangiovese, Merlot and Cabernet Sauvignon.

**Vinification:** Fermented in oak, then aged one year in oak. Unfined, unfiltered, no added sulfur.



**Passito Rosso**

**Soil:** shale clay and palombino clay; chalky marl and chalky marble in alternate strata.

**Grape:** Aleatico

**Vinification:** Fully ripe grapes are dried on racks, then aged in small oak containers for one year.