

Exclusively produced with grapes selected and harvested in our vineyards
and vinified in our cellars.
Our vineyards have a vocation and a history that goes back over 100 years.

ARTORIUS

Typical and local wine of the Tuscan coast
Guaranteed traceability

GRAPE VARIETIES

Sangiovese, Cabernet Franc.

PRODUCTION AREA

Hills of the Tuscan coast.

ALTITUDE

30 m asl.

SOIL

Medium-textured, rocky, with
body.

TRAINING SYSTEM

Spurred cordon.

VINEYARD LAYOUT

Traditional 2,60 x 0,90 m.

AVERAGE VINE AGE

25 years.

HARVEST

Grapes hand harvested in
September.

VINIFICATION

15-20 days of fermentation,
racking and gentle pressing.

ALCOHOLIC FERMENTATION

Natural temperature in tank, 25-30
°C with natural yeasts.

COLOR

Full ruby red, bright and balanced.

BOUQUET

Spicy and full bodied, continuous
and harmonious.

TASTE

Full, of exceptional finesse, with
character, elegance and persistence.

SERVING SUGGESTIONS

Red meat, game and aged cheeses.

SERVING TEMPERATURE

18-20 °C.

PACKAGING

6 bottles 750 ml/box.

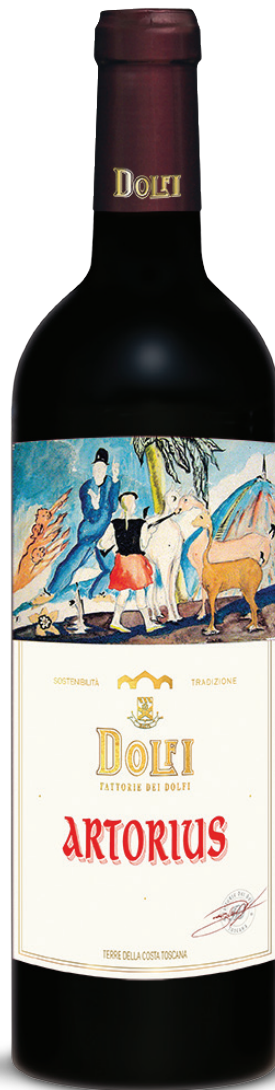
ALCOHOLIC STRENGTH

13,5 - 14% vol (depending on
vintage).

AWARDS

Artorius 2013 - Gold Medal Award
San Diego International Wine & Spi-
rits Challenge 2018.

Artorius 2016 - Gold Medal Award
Sommelier Challenge 2018.



N.B. We do not purchase grapes or wines from other producers.
Unfortunately the law allows it, but we consider it almost a habit, a betrayal of the trust of the
customer and the consumer who must have the guarantee and certainty of the origin of what they
purchases and consumes.