

# LOHSA "MANDRONE DI LOHSA" MAREMMA TOSCANA DOC



## WINE STORY

Following the success of Poliziano's traditional Morellino di Scanzano at its Lohsa project in the Maremma, the winery decided to create a wine in the Maremma that was an analog to its Bordeaux blend Le Stanze. The new wine was named Mandrone after a hill in the vineyard. Like Le Stanze, it is based mainly on Cabernet Sauvignon. However, to give it a distinctly Mediterranean character appropriate for the Tuscan coast, Mandrone also has small but important additions of the Spanish varieties Alicante and Carignano. The result is unique and recognizable.

## VINEYARDS & VINIFICATION

<b>VINEYARD LOCATION:</b>	Comune di Magliano in Toscana
<b>ELEVATION:</b>	100-130 meters
<b>SOILS:</b>	Galestro (schist-based soil) with an abundance of embedded fossils and larger rocks
<b>TRAINING SYSTEM:</b>	Guyot and spur-pruned cordon (cordone speronato)
<b>FARMING PRACTICES:</b>	Sustainable
<b>AGE OF VINES:</b>	24 years (planted 1994)
<b>YIELD:</b>	5,000 kg per hectare
<b>GRAPES:</b>	80% Cabernet Sauvignon; 20% Alicante, Carignano, and Petit Verdot
<b>TYPE OF YEAST:</b>	Native
<b>POST-FERMENTATION PROCEDURES:</b>	
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	Yes, in 6,000- to 8,000-liter French oak vats
<b>FILTRATION:</b>	Filtration with 5-micron polypropylene cartridges
<b>AGING CONTAINER:</b>	225-liter French oak barriques; 50% new, 50% second passage
<b>AGING TIME:</b>	18 months
<b>BOTTLE AGING TIME:</b>	6 months
<b>PRODUCTION:</b>	15,000 bottles per year
<b>VEGAN:</b>	Yes

## PRODUCER PROFILE

Winery Owner(s):  
Federico Carletti  
Winemaker:  
Federico Carletti  
Winery Founded:  
1998  
Region:  
Tuscany

## TECHNICAL DATA

<b>ALCOHOL:</b>	14.50%	<b>TOTAL ACIDITY:</b>	6 g/l
<b>RESIDUAL SUGAR:</b>	< 1 g/l	<b>EXTRACT:</b>	32 g/l