

SANGIOVESE DI TOSCANA

Indicazione Geografica Tipica

Production area: Toscana

Grapes: Sangiovese 100%

Vineyards: harvest at the end of the month of September, classic vinification with 2 daily pumpings over at a controlled temperature of 28°C and 10 days of maceration. After racking and subsequent malolactic fermentation, the wine is prepared for bottling, which takes place 10-12 months after harvesting

Colour: ruby red

Aroma: delicate scent of violets and red berries, fresh and intense

Taste: pleasantly fresh with soft tannins and a clean and elegant finish

Serving: it easily pairs with appetizers, first courses and non-spicy second courses

Serving temperature: 18-20°C

Box: 6 bottles 750 ml.

Pallets: 120 boxes

