

SANGIOVESE “LIMITED EDITION”

Indicazione Geografica Tipica

Year: 2013

Production area: Civitella in Val di Chiana

Soil: rocky and rich in stony material

Altitude: 400 m a.s.l.

Grape: Sangiovese 100%

Vineyards: 9 years old

Training system: Spurred cordon

Numbers of vines: 8,330 plants/Ha

Production per hectare: 40 Q.LI

Number of bottles: 14.500

Ageing: 18 months in French oak barriques

Refining: 18 months in bottles

Colour: ruby red

Aroma: notes typically related to Sangiovese: as the floral violet, and red fruits like cherry and plum. Then come out notes arising from ageing in wood like vanilla, liquorice and tobacco with a slight hint of cinnamon

Flavour: The tannins and acidity are well balanced by the roundness resulting from the important content of alcohol and ageing in wood. Rich, mouth-filling body. Good nose-palate correspondence and beautifully lingering

Alcohol content: 14.0 % VOL

Serving temperature: 18-20 °C

Box: 6 bottles 750 ml

Pallets: 120 boxes

