

## SANGIOVESE DI TOSCANA

INDICAZIONE GEOGRAFICA TIPICA



**GRAPE VARIETIES** : Sangiovese 100%

**AREA OF PRODUCTION** : Tuscany

**ALCOHOL**: 12,50% vol

**HARVEST** : September - October

**VINIFICATION** : grapes carefully selected, fermentation on skins for 8 days in steel tanks at controlled temperature 25° practicing pumping over and delestage.

**AGEING** : Refined in steel and elevated in bottles

**TASTING NOTES** : Ruby red with violet hints. Red fruit notes, herbaceous.

Smooth, pleasant, long delicious finish.