



The 100% Sangiovese grapes are selected with the same accuracy of our Brunello grapes, same vinification the difference is the ageing that is just 4 months in big barrel



Classification	IGT Toscana Sangiovese
Vintage	2019
Location of Vineyards	Hillside at 270-320 metres
Grape Variety	100% Sangiovese
Training System	Spurred Cordon
Average Age of Vines	15 years
Cultivation Practices	Deep pruning, calculated fertilization, limited production to 80 Ql per ha; grape selection and harvest by hand
Vinification methods	Loose grape pressing; temperature controlled (30°C) during fermentation: 2 rackings every year, slow continuous flow bottling in sterilized conditions
Alcohol content	13,5%
Total acidity	5,70
Total dry extract	30,50
Poliphenols	2800
Ageing (maturing)	4 months of in Slavonian wood than 2 month in bottles
Average yearly production	20.000 bottles of 0.75 lt
Ageability	2 years
Bottle type	Bordolese 450 gr. (15.8 oz)
Color	Intense ruby
Taste	Harmonious, velvet rich and fruity
Perfume	Delicate, fruity, fragrance notes of cherry and wild berries
Food pairing	First course (pasta) roast meat, beef and pork grilled meat