



# SANGIOVESE

## DENOMINATION

Sangiovese Toscana IGT

## GRAPE

Sangiovese

## YIELD

70 q/ha

## GROWING AREA

The vineyards lie at an elevation of 280 metres, in Cortona, Tuscany.

## TRAINING SYSTEM

Spurred cordon, at planting densities ranging from 4- to 5,000 vines per hectare. Partial cluster-thinning.

## HARVEST PERIOD

The clusters are harvested by hand, generally in the third week of September.

## VINIFICATION

The berries macerate for 18 days, then the must ferments, starting at a temperature of 20°C and reaching 28°C. at pressing-off. Malolactic in stainless steel immediately follow initial fermentation.

## MATURATION

Minimum 8 months in steel, followed by about 45 days in the bottle.

## SENSORY PROFILE

A luminous, bright ruby red. A pronounced, heady bouquet offers fragrant cherry and raspberry, with a hint of spice. On the palate, it is refined and very well-balanced, while the finish is full-flavoured and ultra-appealing.

## SERVING SUGGESTIONS

A fine partner with all types of meat, game, and cheeses.

## SERVING TEMPERATURE

18° C