

IGT Toscana Sangiovese biologico

Varietal red wine produced with the most important variety of the estate: the native Sangiovese. L'IGT Toscana Sangiovese is produced selecting and hand-harvesting Sangiovese grapes coming from pretty young vines: from 15 to 30 years old, following a traditional winemaking in cement vats; only indigenous yeast and a medium long maceration. Ages at least one year in vay and six months in bottle. Tasting note are fruity and vinous; can be served in many occasion, from a rich aperitif to sauced first dishes.



GRAPE VARIETIES: Sangiovese 100%
SOIL: mixed, rich of calcareus sediments of sea nature
ALTITUDE: 150 s.l.m.
EXPOSURE: Mezzogiorno
PLANTED'S FEATURE: 4500 plants/he
GROWING FORM: guyot
YELDS PER HECTARE: 7000 kg/he
VINTAGE: manual , end of september
WINEMAKING: tradizional with daily pumpevers
COLOR: intense ruby red with light violet reflects
FLAVOUR: intense ripe red fruits and vinous
TASTE: smooth with good tannic intensity
ALCOOL: 12,5 – 13,5 % volume degrees
TASTING: temperature 20 °C
MATCHING: rich aperitif, first course, meats