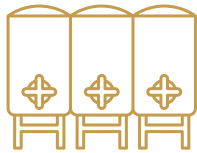


Sangiovese Toscana

-Il Fortino-

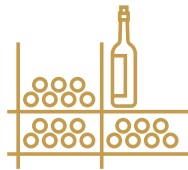


Italy
Toscana
Pontedera



VINIFICATION

After harvest, gentle crushing and soft pressing. Fermentation at controlled temperature on the skins.



AGEING

After malolactic fermentation, part of the wine ages in wood for 6 months, while the remainder stays 1 year in stainless steel.



Ruby red in colour.



TASTING NOTES



Aromas of cherry, dark fruits, and vanilla.



CLASSIFICATION

I.G.T.

WINE TYPE

Red

ALC./VOL.

13,5%



GRAPE VARIETIES

100% Sangiovese

FARMING SYSTEM

Cordon-trained

HARVEST

Traditional



On the palate, notes of red fruits and purple plum emerge. Full-bodied and well balanced, with pleasant hints of roasted coffee and vanilla from the light oak ageing.