



Sangiovese Toscana



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.



TASTING NOTES



Ruby red in colour.



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.