

SANGIOVESE TOSCANA IGT



Region: Toscana, Italy.



Grapes: 100% Sangiovese.

Soil: Clay medium-deep soil, well-drained, originating from calcareous sandstone.

Vinification: Alcoholic fermentation at controlled temperatures in stainless steel tanks for 10 days.

Aging: Short period of time in concrete tanks.

Tasting notes: Intense ruby red color with purple hues. On the nose, cherry, sour cherry, raspberry, and blueberry. Its scent outlines light spicy notes of coffee and black pepper. Young and vibrant.

Pairings: Grilled meat, beef, stews, pasta, risotto.

Serving temperature: 18°C/64°F.

