

VINO ROSSO D'ITALIA



Sangiovese and Montepulciano
in variable percentage

ALCOHOL LEVEL

11.5%

TASTING NOTES



Glossy ruby red.



Typical vinous scents and intense
hints of blackberry and cherry
and a good bouquet with a hint
of spice.



Very fresh wine, harmonic
and acidic with flavours of
blackcurrant and berry .



Perfect pairing to a blue-cheese
burger, but also great with lighter
dishes such as turf appetizers.



TECHNICAL INFORMATION

AREA
Italy

SURFACE
AND ALTITUDE
Hills and plains | 0 - 150 m

SOIL TYPE
AND DENSITY
Medium soil and clay | 5.500
plants/ha

VITICULTURAL
TECHNIQUE
Guyot and spurred cordon

HARVEST PERIOD
Second half of September

The grapes that make this wine
are harvested both by hand
and mechanically. They are
destemmed, softly crushed, then
fermented for 10 days at 25-26°C.
During this process, the skins are
left in contact with the liquid for
8 days. The winethen undergoes
malolactic fermentation during
a brief fining period in stainless
steel tanks.