

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.

