



The 100% Sangiovese grapes are selected with the same accuracy of our Brunello grapes, same vinification the difference is the ageing that is just 4 months in big barrel



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| Classification | IGT Toscana Sangiovese |
| Vintage | 2021 |
| Vineyards location | Hillside at 270-320 metres |
| Grape variety | 100% Sangiovese |
| Training system | Spurred Cordon |
| Vines average age | 15 years |
| Cultivation practices | Deep pruning, calculated fertilization, limited production to 80 Ql per ha; grape selection and harvest by hand |
| Vinification process | Loose grape pressing; temperature controlled (30°C) during fermentation: 2 rackings every year, slow continuous flow bottling in sterilized conditions |
| Alcohol content | 14,00% |
| Total acidity | 5,70 |
| Total dry extract | 30,50 |
| Polyphenols | 2800 |
| Ageing | 4 months in Slavonian large oak barrel, than 2 months in bottle |
| Average yearly production | About 20.000 bottles |
| Ageing potential | 2 years |
| Bottle type | Bordolese 450 gr. (15.8 oz) |
| Color | Ruby red with light purple hues |
| Perfume | Delicate, fruity, fragrance notes of cherry and wild berries |
| Taste | Harmonious, velvet rich and fruity |
| Food pairing | First course (pasta), roast meat, beef and pork grilled meat |