

# TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

*Sweet mouth in mouth, elegant tannins, easy to interpret wine, young and lush.*

Grape varieties: Sangiovese 100%.

Area of production: Tuscany, Italy.

Alcohol content: 13,5%.

Serving temperature: 18%.

Harvest: manual in the second half of september.

Vinification: gentle pressing of the grapes; Fermentation in stainless steel vats at controlled temperature of 20°C for 7-8 days of maceration. It usually remains in stainless steel for about 4 months and is subject to periodic "battonnage".

Ageing: in stainless steel vats for 6 months.

Color: bright ruby red with violet reflections.

Bouquet: very intense aroma of fresh fruit and primary fermentation aromas.

Palate: sweet mouth in mouth, elegant tannins, easy to interpret wine, young and lush.



## FOOD PAIRING

all-meal wine, to be combined with first dry dishes and tuscan soups, white and red meats, cold cuts; it is recommended to combine with pecorino and pods, with the beans in the mouth and with the rabbit in the oven.



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