



SANGIOVESE TOSCANA IGT



History: this wine come from the finest vineyards of Tuscany. It is entirely made with celebrated Sangiovese grapes, hand-picked and cautiously selected

Appellation: Toscana IGT

Method of Production: traditional

Grape Varieties: 100% Sangiovese

Wine-making Technique: Pressing and de-stemming of the bunches taking care not to break the integrity of the grapes. Subsequent alcoholic fermentation in stainless steel at a controlled temperature of 26/28 degrees.

ANALYTICAL DATA

Alcohol: 13% Vol.

Residual sugar: 8 g/l

Acidity: 5,20 g/l

ORGANOLEPTIC EXAM

Colour: ruby red

Aroma: small red fruits, slightly herbaceous

Taste: pleasantly fruity, rather fresh

FOOD MATCHING

Meat sauce pasta, pappa al pomodoro, ribollita, beans soup, brochettes, quiches

1 liter bottle