



*A wine with a strong character, fresh and fruity, a direct expression of our Sangiovese. Suitable for the consumer who appreciates the simplicity and freshness of a young wine but who does not want to give up a product that still has a strong territorial connotation.*



<b>Classification</b>	IGT Toscana Sangiovese
<b>Vintage</b>	2023
<b>Vineyards location</b>	Hillside at 270-320 metres
<b>Grape variety</b>	100% Sangiovese
<b>Training system</b>	Spurred Cordon
<b>Vines average age</b>	15 years
<b>Cultivation practices</b>	Deep pruning, calculated fertilization, limited production to 80 Ql per ha; grape selection and harvest by hand
<b>Vinification process</b>	Loose grape pressing; temperature controlled (30°C) during fermentation: 2 rackings every year, slow continuous flow bottling in sterilized conditions
<b>Alcohol content</b>	14,00%
<b>Total acidity</b>	5,70
<b>Total dry extract</b>	30,50
<b>Polyphenols</b>	2800
<b>Ageing</b>	4 months in Slavonian large oak barrel, than 2 months in bottle
<b>Ageing potential</b>	2 years
<b>Bottle type</b>	Bordolese 450 gr. (15.8 oz)
<b>Color</b>	Ruby red with light purple hues
<b>Perfume</b>	Delicate, fruity, fragrance notes of cherry and wild berries
<b>Taste</b>	Harmonious, velvet rich and fruity
<b>Food pairing</b>	First course (pasta), roast meat, beef and pork grilled meat