

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.



Classification	IGT Toscana Sangiovese
Vintage	2023
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
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