

## Sangiovese 2022 Red Wine

Indicazione Geografica Tipica - Toscana

**Production area:** Estate Vineyard in the hills around Massa

Marittima, in the province of Grosseto, Tuscany, sloping towards the Tyrhennian Sea

facing south, south-west.

Soil type: Clay, calcareous with abundant stones.

Grape Varieties: 100 % Sangiovese

Production techniques: The grapes are harvested by hand. Fermentation

takes place in stainless steel vats at a controlled

temperature.

Analysis: Alcohol 13 %

Acidity 4.5 g/l

Planting system: Cordon spur

*Plant density:* 5300 plants per hectare

*Grape yield:* 10,000 –11,000 kg per hectare

**Characteristics** 

Colour: Ruby red

Bouquet: Intense, fruity bouquet of mature red fruits with

an evident but well integrated note of vanilla

Taste: Soft, fresh, caressing and lingering

Gastronomic matching: This wine matches perfectly with a wide range of

Tuscan foods, from bruschetta, crostini and cured meats to tomato based pasta dishes as well

as grilled meats and vegetables.

Serving Temperature: 16°/18°

Cellar: Keep in a cool place, store lying down.

