



## SANGIOVESE TOSCANA

### IGT

#### AREA OF ORIGIN:

Tuscany.

#### PEDOCLIMATIC ENVIRONMENT:

The pedoclimatic environment characteristic of the region.

#### GRAPE VARIETIES:

At least 90% Sangiovese, other authorised red grape varieties may be added up to 10%.

#### COLOUR:

Bright ruby red.

#### CHARACTERISTICS:

Fruity, well-balanced flavour with hints of red berries and subtle floral notes.

#### GASTRONOMIC COMBINATIONS:

This wine is a suitable accompaniment to soups, white meats and medium-ripe cheeses.

#### SERVING TEMPERATURE:

Serve at a temperature of 18° C.

#### WINEMAKING:

In red, with brief 5-6 days steeping in stainless steel tanks.

#### BOTTLE:

Bordeaux 750 ml

#### CAPSULE:

Black P.V.C. with side writing