

SANGIOVESE TOSCANA

IGT

AREA OF ORIGIN:

Tuscany.

PEDOCLIMATIC ENVIRONMENT:

The characteristic pedoclimatic environment of the region.

GRAPE VARIETIES:

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

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 meat and medium-ripe cheeses.

SERVING TEMPERATURE:

Serve at a temperature of 18° C.

WINEMAKING:

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

BOTTLE:

Bordeaux 750 ml

CAPSULE:

Bordeaux Red P.V.C. with side writing