

2015 DOC

Grapes: 100% Sangiovese Toscana

Production: 8.800 bottles

Vinification and ageing

Vintage at foenolic maturity

Harvest manual harvest in cages.

Vinification soft stemmer-crushing, fermentation at controlled temperature (28°C) in stainless steel vats for 15 days at least.

Post-fermentation maceration for one week.

Malolactic fermentation in stainless steel vats or in barriques.

Oak-ageing 6 months in 225 l-mid toasted-French-oak barriques.

Type of stabilization of the product

natural decantation.

Bottle ageing minimum 4 months.

Organoleptic characteristics

Colour red with soft red reflexes.

Aroma pleasant flower notes.

Flavour good structure, average long finish.

Wine and food pairing first courses, grilled and roast meats as well as white meat and grilled fish.

Excellent with fresh cheeses.

Chemical analysis

Alcoholic strenght ml/100ml..... 13,5%

Total acidity g/l..... 5,2

