



SANGIOVESE

Type of wine: young red

Grapes: Sangiovese 100%

Soil type: medium mixture tending towards clay; deep

Vinification: stainless steel fermentation with brief maceration; intense daily pumping over and racking after 8 days

Colour: brilliant violet red

Bouquet: green spices, pepper and cinnamon, typical expression of Sangiovese, the finish is slightly buttery with hints of black cherry

Flavour: lively acidic freshness on a long and soft structure, it immediately expresses its fruitiness pleasantly; harmonious and balanced tannins, fresh and long-lasting finish

Alcohol by vol.: 13,5%

Food affinities: recommended as a lovely pairing with pasta dishes, risotto, barbecues, cured meats, spicy foods and chili as well as, naturally, pizza, focaccia and quiche

Anecdotes: this varietal produces great red wines when blended or as pure Sangiovese but it is also ideal for fresher, very pleasant wines to enjoy as a daily complement to meals