



Toscana Sangiovese

Grape Variety: SANGIOVESE 100%

Altitude: 400 mt above sea level

Vine training system: Spurred cordon

Terrain: Marl - Galestro

Vinification: In steel tanks with control of the fermentation temperature.
Maceration on the skins for 15/20 days.

Refinement: Approx. 6 months in Slavonian oak barrels with an average capacity of around 5 hl.

