

SANGIOVESE 2014 DOC

Appellation: DOC Maremma Toscana

Vintage: 2014

Number of bottles produced: 21000

Bottling period: November 2016

Grape Variety: Sangiovese, Canaiolo

Fermentation: A controlled temperature not above 28°C, 82° F

Maceration: 14 days

Alcohol content: 14.00% Vol

Area of Production: Colli di Marsiliana, winery's vineyards

Average Altitude: 90-100 mt

Soil type: Clay based, medium-textured

Grape yield: 8 tons/hectare.

Plant density: 5000 vines/ha



Tasting notes

An intense ruby red with aromas of red fruit, berries and cherries. Structured and medium-full bodied. On the palate, a warm, fresh and fruity wine. Optimal presence of tannins contribute to its balance.

Food pairing

An extremely food friendly wine and can be paired with most foods. Ideal with pasta, meat and fresh and aged cheese.