



### APPELLATION

Toscana Rosso IGT

### BLEND

Sangiovese 80% Canaiolo 10%, Colorino 10%

### VINEYARDS

Italia – Regione Toscana – Provincia di Firenze  
Pliocene origin, clayish

### VINIFICATION AND REFINING PROCESS

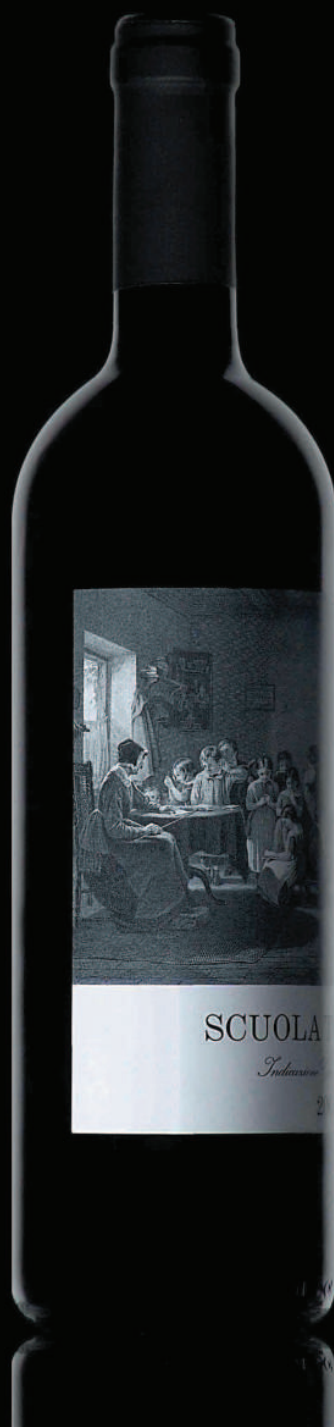
Fermentation in red, with maceration on the skins for about 10 days at a controlled temperature. Maturation in stainless steel and at least 6 months in large wood barrel. Ageing in the bottle for two months.

### TASTING NOTES

Color: Ruby red with garnet-red shades  
Aroma: Intense, complex., fruity notes of cherries  
Taste: Full-bodied. Hints of vanilla and black pepper

### ALCOHOL

12%



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