



### **APPELLATION**

Toscana IGT

### **BLEND**

Sangiovese 80%, Cabernet Sauvignon and Franc 20%

### **VINEYARDS**

Italia – Regione Toscana

### **VINIFICATION AND REFINING PROCESS**

The fermentation occurs for about 20 days on the skins once they're put in the containers, which occurs without the addition of selected yeasts or of enological additives, with the exception of a small quantity sulfur dioxide prior to bottling. The malolactic fermentation, which occurs naturally, takes place in large wood barrels, where the wine will then remain for about 6 months for ageing.

### **TASTING NOTES**

A red wine with great drinkability, with aromas of delicate violet and rose and pleasant red cherries on the palate. It is full and fresh, with strong but integrated tannins.

### **ALCHOOL**

13%

