

Sangiovese Maremma Toscana DOC

GRAPES:	Sangiovese
PRODUCTION ZONE:	The Tuscan Maremma
ALTITUDE:	100-150 m (330-495 ft.) above sea level
TYPE OF SOIL:	Rich and deep, with a highish clay content
TRAINING SYSTEM:	Spurred Cordon
PLANT DENSITY:	5.128 vines per hectare (2.075 per acre)
HARVEST PERIOD:	10th September – 30th September
ALCOHOL LEVEL:	13,50 % vol.
SERVING TEMPERATURE:	16 - 18 °C (61 - 64 °F)
RECOMMENDED GLASS:	A large glass, narrowing at the rim
AGING POTENTIAL:	4/5 years

TECHNICAL INFORMATION

Following traditional red wine vinification (with meticulous maceration on the skins) and the malolactic fermentation, the wine matures for a brief but important period in small oak barrels.

TASTING NOTE

Its color is a bright ruby red. On the nose, it is clean and precise, with hints of morello cherries, wild berries and a moderate spiciness. On the palate it reveals a full-bodied, assertive flavor, which expresses both great intensity and elegance.

FOOD MATCHINGS

Ideal with grilled red meats, bur also with matured salt pork products or the traditional sheep's milk cheeses of Tuscany.

Sangiovese



Tenuta Sassoregale