

## 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 good 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
BOTTLES PER BOX:	6 - 1
FORMAT (CL):	75 (25,3 oz) - 150 (50,72 oz)

### TECHNICAL INFORMATION

Following traditional red wine vinification (with meticulous maceration on the skins) and the malolactic fermentation, the wine is aged 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 and firm flavor, expressing all its intensity and elegance.

### FOOD MATCHINGS

Ideal with grilled red meats, but also with cured meats or the traditional sheep's milk cheeses of Tuscany.

Sangiovese



Tenuta Sassoregale