

# SANGIOVESE

## Maremma Toscana DOC



TENUTA

SASSOREGALE

|                      |   |
|----------------------|---|
| 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.



**S.M. Tenimenti San Disdagio S.r.l. - Società Agricola**

Civitella Paganico - 58045 Grosseto (GR) - Tel. +39 0577 738 186 - Fax +39 0577 738 549

[www.sassoregale.com](http://www.sassoregale.com) - [info@tenutasassoregale.com](mailto:info@tenutasassoregale.com)