

dedicated to those who live intensely in the present but with a careful look at the history and magic of the time, and to those who drinking our wine are excited to perceive the strong bond with our land

Phiesaule

PENSIERO I.G.T.

TECHNICAL NOTES

TYPOLOGY rosso toscano i.g.t.

VINE VARIETY sangiovese, cabernet sauvignon, merlot

ALTITUDE OF VINEYARDS 250-280 meters above sea level

TRAINING SYSTEM spur cordon

HARVEST hand picked and selected

FERMENTATION in steel at controlled temperature

with maceration for 15-20 days

MATURATION 12 months in oak barrels

AGING 6 months in bottle

ALCOHOL 14.00 %

SERVING TEMPERATURE 18°

TASTING NOTES

VISUAL ASPECT intense and deep ruby red

FLAVOUR complex wine, with notes of berry fruit

red and spicy hints

TASTE warm and enveloping, balanced

and harmonious

COMBINATION WITH FOOD selection of aged cheeses

