

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

Phiecaula

SAN LORENZO I.G.T.

TECHNICAL NOTES

TYPOLOGY rosso toscano i.g.t.

VINE VARIETY sangiovese

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 20 days

MATURATION 12 months in oak barrels

AGING 4/6 months in bottle

ALCOHOL 14.0 %

SERVING TEMPERATURE 18°/20°

TASTING NOTES

VISUAL ASPECT bright ruby red

FLAVOUR intense and vinous aroma with hints

black cherry, berries, spices

TASTE sangiovese of nice structure, with a tannin

very present, with fine taste-olfactory balance

COMBINATION WITH FOOD peposo dell'Impruneta, aged cheeses

