

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

SOGNO I.G.T.

TECHNICAL NOTES

TYPOLOGY rosso toscano i.g.t.

VINE VARIETY 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 20 days

MATURATION in steel vats

AGING 6 months in bottle

ALCOHOL 14.00 %

SERVING TEMPERATURE 18°/20°

TASTING NOTES

VISUAL ASPECT bright ruby red

FLAVOUR aromas of red fruit.

leave area for vegetal notes and

spices

TASTE soft, harmonious, good wine

structure

COMBINATION WITH FOOD risotto with meat sauces, mixed boiled meal

