

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

TOSCANO 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 handpicked

FERMENTATION in steel at controlled temperature

with maceration of 15 days

MATURATION in steel vats

AGING 3 months in bottle

ALCOHOL 13,00 %

SERVING TEMPERATURE 18°/20°

TASTING NOTES

VISUAL ASPECT bright ruby red

FLAVOUR intense and vinous aroma with hints

of berries

TASTE harmonious, full, slightly flavor

tannic and well structured

COMBINATION WITH FOOD land appetizers, cold cuts and fresh cheeses