





NOTES

Variety: 100% Sangiovese

Aging: 12 months

Alcohol content: 14% Vol.

Serve at: 18° C



IN THE VINEYARD

Altitude: 330 - 350 m above sea

level

Aspect: south, southwest

Soil composition: marine-origin sandy silty soils on top of marl and

limestone.

IN THE CELLAR

A fruity, refreshing and elegant wine. Traditionally made with a spontaneous fermentation using native yeast. The wine is aged in 54 HL untoasted French oak barrels for 12 months. Refined in bottle for 3 months minimum. Intense aromas with notes of ripe red fruit. Fresh on the palate, with elegant notes of currant and red fruits.

Bodied, balanced wine with a long finish.