

PS  
WINE

premium wine selection

Vini di Qualità



## Dedicato a Benedetta

### *Fietri*

<b>CLASSIFICATION</b>	I.G.T. Rosso Toscana
<b>TYPE</b>	Red
<b>REGION</b>	Tuscany
<b>PROVINCE</b>	Siena, Gaiole in Chianti
<b>GRAPE VARIETY</b>	100% Sangiovese, from a selection of the vineyard Carletti
<b>HARVEST</b>	End of September.

### **VINIFICATION**

Vinification at controlled temperature in stainless steel vats  
Fermentation temperature: 28 °C.  
Maceration period: 40 days.  
Malo-lactic fermentation: 20 days.

### **MATURATION**

The wine matures 22 months in 5 hl oak casks, then follows the ageing in bottle for 8 months.

### **TASTING NOTES**

The result of this exclusively Sangiovese Tuscan IGT is an elegant, soft silky red wine with great body supported by a beautifully acidic backbone which gives it strength and structure. Then there are its aromas of sour cherry sweetened by nostalgic notes of violet. It envelops the palate in a warm and decisive embrace, reminding us of the care given it. It goes well with sauced first courses, grilled meat and medium aged cheeses.

### **SIZES AND SPECIAL PACKAGING**

75 Cl bottles.