

Sangiovese

Il Fortino



CLASSIFICATION I.G.T.

TYPE Red

REGION Tuscany

GRAPE VARIETY Sangiovese

TYPE OF FARMING Spurred Cordon

HARVEST Traditional.

VINIFICATION

Soft pressing of the grapes after the harvest. Fermentation at controlled temperature with skins' contact.

MATURATION

After the malo-lactic fermentation, a part of the wine matures in wood whereas the other part ages for 1 year in steel.

TASTING NOTES

Ruby red colour, with cherry, black fruit and vanilla aromas. On the palate it reveals red fruit and plum notes. The wine has a good body, balanced with a pleasant aroma of toasted café and vanilla, which are given by the light maturation in wood.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.