

## Sangiovese Maremma Toscana D.O.C.

GRAPES:	Sangiovese
PRODUCTION ZONE:	The Tuscan Maremma
ALTITUDE:	100-150 m (330-495 ft.) above sea level
TYPE OF SOIL:	Rich and deep, with a highish clay content
TRAINING SYSTEM:	Spurred Cordon
PLANT DENSITY:	5.128 vines per hectare (2.075 per acre)
HARVEST PERIOD:	10th September – 30th September
ALCOHOL LEVEL:	13,50 % vol.
SERVING TEMPERATURE:	16 - 18 °C (61 - 64 °F)
RECOMMENDED GLASS:	A large glass, narrowing at the rim
AGING POTENTIAL:	4/5 years

### TECHNICAL INFORMATION

Following traditional red wine vinification (with meticulous maceration on the skins) and the malolactic fermentation, the wine matures for a brief but important period in small oak barrels.

### TASTING NOTE

Its color is a bright ruby red. On the nose, it is clean and precise, with hints of morello cherries, wild berries and a moderate spiciness. On the palate it reveals a full-bodied, assertive flavor, which expresses both great intensity and elegance.

### FOOD MATCHINGS

Ideal with grilled red meats, but also with matured salt pork products or the traditional sheep's milk cheeses of Tuscany.

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Tenuta Sassoregale