

FERRANTE

Sangiovese Toscana IGT

Production area: TUSCANY

Alcohol content: 13.5% Vol.

Grapes: SANGIOVESE

VINIFICATION

We follow the old traditional vinification method: completely mature grapes are harvested from vineyards and processed in membrane presses. Soft presses, fermentation at controlled temperatures and prolonged maceration with the skins. After malolactic fermentation the wine remains in steel tanks for at least one year.

TASTING NOTES

Colour: Intense with a red berry rim.

Bouquet: Aromas of cherry, dark fruits and vanilla.

Taste: Silky tannins frame flavors of dried strawberries, plums, violet and red cherries. Robust and balanced.

FOOD PAIRINGS

Delicious with Pasta dishes and grilled red meats.

Service Temperature: 18/20°C.

CURIOSITY

Sangiovese (san-jo-veh-zeh) derives its name from the Latin sanguis Jovis, "the blood of Jove".

