



# TOSCANA SANGIOVESE I.G.T. 2015

## DA VIGNE DI MONTALCINO



Produced and bottled	Montalcino - Siena - Toscana
Grape varieties	Sangiovese 100% di Montalcino
Soils profile	Medium loam with sand and some argillaceous deposit
Vineyard altitude mt.	350-400 mt above sea level
Vine density per hectare	4.500-5.000 plants per hectare
Training system	Spurred Cordon
Harvest period	Last week of September, first week of October
Grape-harvesting	Exclusively manual
Grape production	Maximum 90 q. per hectare
Vinification	In steel tanks with controlled temperature for 15/20 days
Ageing	Minimum 18 months in oak casks from Slavonia
Bottel ageing - Refining	-
On the market	Minimum after 1 year from the grape - harvesting
Year's production	50.000 bottles
Colour	Ruby red, intense, garnet reflection
Bouquet	Intense, wild berries, spicy, winey, with floreal notes
Flavour	Pleasant, persistent, light tannic, soft
Alcohol by vol.	13,50%
Total acidity in tartaric acid	4,60
Dry extract	28,30
Sugar residual	Less 1,00
Bottle	Bordolese europea x lt. 0,750
EAN code for bottle	8016179260048
Carton contents	6 bottles
EAN code for carton x6	8016179126047



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PTS

JAMES SUCKLING

A pretty Sangiovese with red cherries and cedar. Medium body, fine tannins and a fruity finish. Drink now.