

Toscana Sanforte IGT



An elegant nose opens with aromas of dark cherries, blackbarries and spices.
It is smooth, with a medium to full body. The wine has a graceful yet firm finish, with well-ripened and pronounced tannins.

Its good structure and lively acidity make this wine a perfect partner for meat dishes, cheeses, or specialty dishes.

Grapes:

Sanforte 100% - in purezza

Harvest:

At the end of September or beginning of October, manual harvest with selection of the grapes in the vineyard.

Yield for hectare:

20 hl

Aging:

in oak barrels for one year, followed by bottle aging.



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