

Spiridio



IGT TOSCANA

Grape: Sangiovese

Vineyard Size: 5 hectares

Vineyard age: 10 years

Training system: Spurred cordon and Guyot

Soil: Youngest vineyards, soils mainly sandy.

Production: 70 Ql per hectar

Winemaking process: Manual harvest with mechanical selection. Alcoholic fermentation in stainless steel tanks for 12-18 days, depending on the vintage. Followed by malolactic fermentation and aging in cement vats for approximately 4 months. Afterward, the wine is filtered and bottled.

TASTING NOTES:

The wine has a bright, lively, and luminous ruby color. On the nose, there are notes of forest fruits, such as raspberries and strawberries, followed by elegant floral nuances typical of Sangiovese. It is a medium-to-full-bodied wine, with youthful and dynamic tannins. It has a vibrant acidity and an easy drinkability. Alcohol content: 13% ABV.