

# SANGIOVESE MAREMMA TOSCANA 2019

DOC Maremma Toscana

# VALDIFALCO



## Wine Description

Dark Red. The nose rich in fresh fruits, as raspberry and currant. On the palate soft tannins, which invite to take another sip. A wine to simply enjoy.

<b>Wine Type:</b>	still wine   red   dry
<b>Alcohol:</b>	14.5 %
<b>Acid:</b>	5 g/l
<b>Residual Sugar:</b>	< 1 g/l
<b>Certificates:</b>	vegan, organic, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	15 - 17 °C
<b>Aging Potential:</b>	8 years
<b>Optimum Drinking Year:</b>	2021 - 2029

## Vineyard

<b>Origin:</b>	Italy, Toscana, Magliano in Toscana
<b>Quality grade:</b>	DOC Maremma Toscana
<b>Site:</b>	Maremma
<b>Varietal:</b>	Sangiovese 100 %   21 years 5000 plants/ha   6000 liter/ha

## Harvest and Maturing

<b>Harvest:</b>	handpicked   16 kg cask
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous with pied de cuve
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation Process:</b>	délestage   1 - 3 x day   Duration: 5 days pump over   1 x day
<b>Maturing:</b>	100 %   stainless steel tank   10000 L   6 month(s)
<b>Bottling:</b>	natural cork

## Product Codes

<b>EAN:</b>	8032130034091
-------------	---------------

## Food pairing

Ideal match for local dishes of the Maremma, wild boar and venison meat. It also goes perfectly with Pecorino Toscano DOP.