

SANGIOVESE MAREMMA TOSCANA 2020

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.

Wine Type:	still wine red dry
Alcohol:	15 %
Residual Sugar:	< 1 g/l
Acid:	5.8 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	8 years
Optimum Drinking Year:	2022 - 2030

Vineyard

Origin:	Italy, Toscana, Magliano in Toscana
Quality grade:	DOC Maremma Toscana
Site:	Maremma
Varietal:	Sangiovese 100 % 22 years 5000 plants/ha 6000 liter/ha

Harvest and Maturing

Harvest:	handpicked 16 kg cask
Grape Sorting:	manual
Fermentation:	spontaneous with pied de cuve
Malolactic Fermentation:	yes
Fermentation Process:	délestage 1 - 3 x day Duration: 5 days pump over 1 x day Duration: 17 days
Maturing:	100 % stainless steel tank 10000 L 6 month(s)
Bottling:	natural cork April 21, 2020 10000 bottles

Product Codes

EAN:	8032130034091
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Food pairing

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