

# 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.