

SANGIOVESE MAREMMA TOSCANA "VIN MÉTHODE NATURE" 2022

DOC Maremma Toscana

VALDIFALCO



Wine Description

Dark red in the glass, cooked cherries and plums in the nose but restrained. On the palate crisp & fresh tannins, which animates for a refill. The ideal companion for a cozy barbecue!

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| Wine Type: | still wine red dry |
| Alcohol: | 14.5 % |
| Acid: | 5 g/l |
| Residual Sugar: | 0 g/l |
| Certificates: | vegan, organic, bio-dynamic |
| Allergens: | sulfites |
| Drinking Temperature: | 15 - 17 °C |
| Aging Potential: | 8 years |
| Optimum Drinking Year: | 2024 - 2032 |

Vineyard

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| Origin: | Italy, Toscana, Magliano in Toscana |
| Quality grade: | DOC Maremma Toscana |
| Site: | Maremma |
| Varietal: | Sangiovese 100 % 24 years 5000 plants/ha 6000 liter/ha |

Harvest and Maturing

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| 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: | glass cork |

Product Codes

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| EAN: | 8032130034206 |
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Vin Méthode Nature

A natural wine according to today's trend. The Sangiovese Maremma DOC Toscana is produced without additional sulfur and marked by the logo "Vin Méthode Nature". Basically, all Loacker wines are considered natural wines - this one is in line with today's trend. Read more in our blog article.