



Sangiovese

DENOMINATION	Sangiovese Toscana IGT
GRAPES	Sangiovese
YIELD	70 q/ha
GROWING AREA	The vineyards lie at an elevation of 280 metres, in Cortona, Tuscany
TRAINING SYSTEM	Spurred cordon, at planting densities ranging from 4- to 5,000 vines per hectare. Partial cluster-thinning.
HARVEST PERIOD	The clusters are harvested by hand generally in the third week of September.
VINIFICATION	The berries macerate for 18 days, then the must ferments, starting at a temperature of 20°C and reaching 28°C at pressing-off. Malolactic in stainless steel immediately follow initial fermentation.
MATURATION	Minimum 8 months in steel, followed by about 45 days in the bottle.
SENSORY PROFILE	A luminous, bright ruby red. A pronounced, heady bouquet offers fragrant cherry and raspberry, with a hint of spice. On the palate, it is refined and very well-balanced, while the finish is full-flavoured and ultra-appealing.
SERVING SUGGESTIONS	A fine partner with all types of meat, game, and cheeses.
ALCOHOL	13%vol
SERVING TEMPERATURE	18°C

Dal Cero Family

- DAL 1934, VITICOLTORI -