

SANGIOVESE MAREMMA TOSCANA 2019

DOC Maremma Toscana

VALDIFALCO



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

Cellar

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
Maturing:	100 % stainless steel tank 10000 L 6 month(s)
Bottling:	natural cork

Data

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

Product Codes

EAN:	8032130034091
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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.

Food pairing

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