

SANGIOVESE MAREMMA TOSCANA 2020

DOC Maremma Toscana

VALDIFALCO



Origin: Italy, Toscana, Magliano in Toscana
Quality grade: DOC Maremma Toscana
Site: Maremma
Varietal: Sangiovese 100 % | 22 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 | Duration: 17 days
Maturing: 100 % | stainless steel tank | 10000 L | 6 month(s)
Bottling: natural cork | April 21, 2020 | 10000 bottles

Data

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

Product Codes

EAN: 8032130034091

Wine Description

Dark Red. The nose rich in fresh fruits, as raspberry and currant. On the palat 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.