

SANGIOVESE MAREMMA TOSCANA "VIN MÉTHODE NATURE" 2022

VALDIFALCO

DOC Maremma Toscana



Origin:	Italy, Toscana, Magliano in Toscana
Quality grade:	DOC Maremma Toscana
Site:	Maremma
Varietal:	Sangiovese 100 % 24 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:	glass cork

Data

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

Product Codes

EAN:	8032130034206
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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!

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.