

SANGIOVESE MAREMMA TOSCANA 2024

DOC Maremma Toscana

VALDIFALCO



Origin: Italy, Toscana, Magliano in Toscana
Quality grade: DOC Maremma Toscana
Site: Maremma
Varietal: Sangiovese 100 % | 26 years
5000 plants/ha | 6000 liter/ha

Cellar

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)

Data

Wine Type: Still wine | red | dry
Alcohol: 13.5 %
Acid: 4.4 g/l
Alcohol: < 0.5 %
Certificates: vegan, organic, bio-dynamic
Allergens: sulfites
Drinking Temperature: 15 - 17 °C
Aging Potential: 8 years
Optimum Drinking Year: 2026 - 2034

Product Codes

EAN: 8032130034091

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.