

SANGIOVESE "COLLEZIONE" **Indicazione Geografica Tipica**

"Collezione" is a precious assortment of wines where each variety expresses the joy of drinking good wine through its persuasive taste, elegant presence and soft fruity character

APPELLATION : Sangiovese IGT Toscana Rosso (Typical Geographic Indication)

VINE VARIETY : Sangiovese 100%

PRODUCTION ZONE : Produced in the heart of Tuscany coming mainly from the provinces of Florence, Pistoia and Siena

TERRAIN COMPOSITION : Hilly terrains mainly made up of sandstone, limestone-marl substrata, clay shales and clay with the presence of galestro (called Scheletro in technical terms) rocks and pebbles.

TRAINING SYSTEM : Spurred cordon (spur pruned), Guyot

VINE DENSITY : At least 3500 plants per hectare

YIELD PER HECTARE : the grape yield per hectare does not exceed 16,000 kilograms. The maximum must-to-fruit ratio does not exceed 75%

COMMERCIAL PERIOD : Within the year following the harvest

FERMENTATION AND AGING : From a thorough grape inspection and analysis the best harvest period has been established as being the end of September through the middle of October. The alcohol fermentation takes place in steel tanks at a controlled temperature of 26/28 °C for 10-12 days of peel maceration using recovery techniques. Once the fermentation is finished, the wine is aged in Stainless steel tanks where the malolactic fermentation takes place and is then conserved until bottling.

SENSORY CHARACTERISTICS : It has a ruby red colour, a full and rich taste, a good body, is soft and velvety with traces of vanilla and tobacco in the finish.

TASTING TEMPERATURE : 18-20 °C

FOOD AND WINE MATCHING : The Sangiovese "COLLEZIONE" can be enjoyed throughout the meal, is a wine for full dining pleasure, from the start to the finish, especially indicated for pasta with meat sauces, with cheese, Tuscan cold-cuts and meats in general.

