



### **TECHNICAL DATA SHEET**

**Classification:** Toscana Rosso IGT Vegano

**Year:** 2015

**Production area:** San Gimignano

**Grapes:** 100% Sangiovese

**Vineyard age:** 15 - 20 years old

**Altitude:** 280 - 320 mt s.l.m.

**Training system:** Guyot

**Planting density:** 4,000 plants per hectare

**Production per plant:** about 2 kg

**Harvesting method:** manual

**Wine making:** traditional with destemming followed by fermentation of the grapes and the following aging in cement tanks with controlled temperature.

To produce this wine we did not use any kind of derivative of animal origin, as are for example egg albumin, casein or caseinates, ovalbumin and lysozyme from egg.

**Alcohol content:** 13% Vol.

**Color:** ruby red with violet hues

**Nose:** fruity and fresh, with the classic scent of violets

**Palate:** soft and ethereal, with good structure, fruity, dry

**Ideal serving temperature:** 18° C

**Serving suggestions:** the classic combination with Tuscan sausages, but fits perfectly with all Tuscan dishes, roasts, grilled meats, cheeses