

TECHNICAL SHEET

UNO DI QUATTRO SANGIOVESE SAN GIMIGNANO DOC

Municipality of production San Gimignano

Grapes 100% SANGIOVESE

Age of the vineyards 15 anni

Altimetry 380 – 420 mt s.l.m.

Breeding system spurred cordon

Planting density 4000 logs per ha

Production per strain 1 kg

Harvest method by hand in crates, careful grape selection in the cellar

Vinification Traditional red vinification in small cement vats with maceration of the skins for 15-18 days, frequent stirring of the skins and three delestages. Maturation in French oak barriques (one third new) for 36 months

Bottle ageing minimum 6 months

Alcoholic strength 15,5% Vol.

Color brilliant ruby red tending to garnet with age **Naso** tipico profumo di frutti di bosco o a polpa rossa e nera in genere

Palate rich and full-bodied with notes of jam, good finish with excellent persistence and prospect of longevity

Ideal serving temperature 18° C

Pairings can accompany the tastiest and most complex traditional Tuscan dishes, game, steak and cheese

