

SASSOSCRIPTO

Only Sangiovese grapes of the hills of Maremma for this red wine that ages and matures in large barrels and barriques for at least a year before being bottled. Well suited to aging.



Name

Toscana Rosso I.G.T.

Vines

Sangiovese

Soil

Clayey and chalky-calcareous

Production technique

Grapes picked by hand and vinified with maceration on own skins. After fermentation, refining takes place in wooden barrels, tonneaux and barriques for about one year. Refining is completed in steel before bottling.

Organoleptic qualities

Deep ruby-red colour, rich perfume of ripe red fruit, black pepper and nutmeg. It strikes the palate with its harmony, fullness and persistence, preserving the spicy tastes well.

Alcohol content 13,20%vol

Food combination and serving

Ideal for red meats grilled or cooked in the oven. Suitable for ageing provided it is kept in a fresh place. Serve in large balloon glasses at 18-20°C.

