

Toscana Rosso IGP Villanaldi

Soil: Clay

Grape Variety: Sangiovese 80%, Canaiolo 20%

Harvest: End of September, beginning of October

Vinification: in stainless steel tanks at a temperature of about 25 ° C

Ageing: in bottles for 120 days

Colour: ruby red tending to purple

Aroma: red fruits and mineral notes

Tasting notes: quite intense with the presence of tannins

Pairings: Salami, fresh cheeses, pasta

Service Temperature: 14°-16° C (57°-61°F)

Alcoholic Grade: 12%

Residual Sugar: 2 g/L

