

SINARRA *without added sulphites*

IGT Toscana Rosso Biologico



Grape
100% Sangiovese

Alcohol
13% vol

Organic wine

SENSORIAL ATTRIBUTES AND PAIRINGS

Scent: warm with notes of raspberry, slight hints of tobacco.

Colour: Ruby red

Taste: Fruity, well balanced with a pleasant freshness. Persistent.

Matching dishes: cured meats, red and white meats, cheeses.

VINIFICATION AND AGING

Time of harvest: second half of September

Vinification technique: non aggressive destemming, spontaneous fermentation in truncated conical cement vats with indigenous yeasts.

Ageing process: 6 months in unglazed cement vats

Refinement in bottles: 6 months

Stabilising of the product: none, unfiltered, natural wine without added sulphites

SOIL AND CLIMATE CONDITIONS

Vineyards: Poggio Bestiale

Soil structure: well balanced with excellent skeleton

Height: 250m. a.s.l.

Placement: North-South

Planting density: 6400 plants per hectare

Vine placement: bi-lateral ridge spur

Vines planted: 1998

Average yield per plant: 800g

Grape: 100% Sangiovese,

No. bottles produced: 2500