





NOTES

Variety: 100% Sangiovese

Aging: 12 months

Alcohol content: 14% Vol.



IN THE VINEYARD

Altitude: 330 - 350 m above sea

level

Aspect: south, southwest

Soil composition: marine-origin sandy silty soils on top of marl and

limestone.

IN THE CELLAR

fruity, refreshing and elegant wine. Traditionally made with spontaneous a fermentation using native yeast. The wine is aged in 54 HL untoasted French oak barrels for 12 months. Refined bottle for 3 in minimum. months Intense aromas with notes of ripe red fruit, tobacco, leather, pepper and aromatic herbs. Full-bodied wine with great acidity and long finish.