



Collepino

Toscana IGT

2017

VARIETIES

Sangiovese

DESCRIPTION

A wine that perfectly represents the Tuscan personality of Sangiovese!

2017 vintage was characterized by a particularly dry and hot summer, which favored the early ripening of the grapes. The absence of rains during September favored the harvest operations.

Ruby red color. Fruity aromas of small fruits such as blackberry and raspberry, accompanied by slightly spicy notes. In the mouth softness and acidity are well balanced. Persistent finish on the palate.

It goes very well with red and white meats, as beef stew with potatoes or cacciatora rabbit, but also with cold cuts and cheeses.

TECHNICAL NOTES



Fermentation: in temperature-controlled (25-30°C) stainless-steel tanks.

Aging: a short period in stainless-steel tanks.



Alcohol: 13.5%



Suggested serving temperature: 16-18°C



AVAILABLE FORMATS:
0.75 l