



Col di Sasso

Toscana IGT

2017

VARIETIES

Sangiovese, Cabernet Sauvignon

DESCRIPTION

A perfect mix of Sangiovese and Cabernet Sauvignon that gives life to an immediate and extremely versatile wine.

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. The nose is complex and characterized by hints of ripe fruit, plum and blueberry. Wide and soft structure with a fairly long and persistent finish.

A wine suitable for any consumption, it goes excellently with meat-based first courses such as tortelli with wild boar ragout but also with less complex dishes such as grilled meat or cut with rocket and parmesan.

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:
0.375 l - 0.75 l