



# Col di Sasso

Toscana IGT

2018

## VARIETIES

Sangiovese, Cabernet Sauvignon

## DESCRIPTION

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

The seasonal course of the 2018 vintage was characterized by a particularly harsh winter, which delayed the beginning of the vegetative season, and by a warm and more rainy summer.

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 ragout but also with less complex dishes such as grilled meat or carpaccio of beef with cherry tomatoes and parmesan.

## TECHNICAL NOTES



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

*Aging:* a short period in stainless-steel tanks.



*Alcohol:* 13%



*Suggested serving temperature:* 16-18°C



AVAILABLE FORMATS:  
0.375 l - 0.75 l