



Col di Sasso

Toscana IGT

2019

VARIETIES

Sangiovese, Cabernet Sauvignon

DESCRIPTION

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

The growing season of the 2019 vintage was marked by a particularly cold spring, which delayed the ripening process. Thanks to a rainy early summer and a sunny and windy August-September, the harvest resulted very good quality.

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 perfectly pairs with meat-based dish and seasoned cheese.

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