



# Col di Sasso

Toscana IGT

2020

## VARIETIES

Cabernet Sauvignon, Sangiovese

## DESCRIPTION

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

The mild temperatures and the scarcity of rainfall in the winter, as well as then in the spring, led to an early growth development of the vines. In June, there was repeated rain with mild temperatures, which allowed for a surprising vegetative-productive balance of the vineyards. During the following summer months, the warm temperatures and the sunny weather allowed for perfect veraison and ripening of the grapes. The harvest took place earlier than usual. The grapes were in perfect condition and, thanks to the good temperature ranges and the absence of rain, presented excellent aromatic profiles and good acidity.

Ruby red color. The nose is complex and characterized by hints of ripe fruit, cherries and a slight peppery note. In the mouth the structure is soft and combined with a good acidity. 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