



Col di Sasso

Toscana IGT

2021

VARIETIES

Sangiovese, Cabernet Sauvignon

DESCRIPTION

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

The mild winter temperatures and low rainfall allowed the vines to begin the growing cycle within the standard timeframe. During the night of April 8, some vineyards were hit by a late frost, which delayed the phenological phases of the vines. However, thanks to mild temperatures and sunny days in the spring, the vines were able to regain their growth and production balance, reaching excellent ripening during the following months. The harvest began slightly later than usual, but the continuous ventilation and good temperature fluctuations in August and September allowed the grapes to develop excellent acidity with very interesting aromatic profiles.

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. 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