



Col di Sasso

Toscana IGT

2022

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 started in the usual time after a winter period typical of our areas with minimum temperatures below zero during the first three months of the year. Sprouting occurred a few days earlier than usual for the area.

The first four months of the year were characterized by below-average rainfall with about one hundred and seventy millimeters from January to April. Spring was characterized by dry weather with temperatures several degrees above the seasonal average, especially in May. In summer, lack of rainfall and torrid temperatures marked June, July and most of August. In the red varieties, thanks to the rains in late August and early September, there was no dehydration of the grapes, and the good temperature ranges favored a nice aromatic and acidic synthesis. Harvesting of red varieties began in early September, Sangiovese about two weeks later, concluding in mid-October with late varieties such as Cabernet Sauvignon. Quality was good in all the estate areas with excellence in the highest areas of Montalcino. Hot vintage until August which, thanks to rains and good pre-harvest temperature swings, had good fruit retention and a nice tannic balance.

Ruby red color; intense, fresh and fruity aroma defined by small currants, plum and wild strawberry; soft structure in the mouth with sweet tannins and supported by good acidity; lingering and pleasant mouth 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