



Col di Sasso

Toscana IGT

2023

VARIETIES

Sangiovese, Cabernet Sauvignon

DESCRIPTION

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

The winter was mild, with temperatures slightly above seasonal averages. The first days of April were characterized by episodes of cold return with some sprouting damage that only marginally affected Sangiovese and spared Cabernet Sauvignon.

In the first four months of the year, rainfall was slightly lower than average. In May and June rainfall was extremely heavy, reaching two hundred millimeters of cumulative rainfall and twenty-eight out of sixty rainy days.

Having passed the early summer months, providentially, the climatic pattern had a radical change with excellent sunshine and high temperatures.

September was characterized by above-average temperatures and abundant northerly winds with almost no rain. The Sangiovese harvest began on September thirteenth while the Cabernet Sauvignon harvest began on the twentieth.

Ruby red color, intense, fresh and fruity bouquet defined by hints of currant, plum and wild strawberry; soft structure in the mouth with sweet tannins and supported by good acidity; lingering and pleasant 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: 13,5%



Suggested serving temperature : 16-18°C



AVAILABLE FORMATS:
0.375 l. - 0.75 l

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