



Bag in Box 2018

Grape: 100% Sangiovese,

Vineyard sizes: Sangiovese Ha. 7,00.

Soil: 70% sand, 30% lime

Sugar: 1.0 gr/lit.

Yeast: Saccaromyces Cerevisiae

Length of maceration: 18 days, 4 pumps – over per day of 20 minutes in stainless steel tanks.

Temperature of Fermentation: from 26° to 33° centigrade

Malolactic fermentation: completed at the end of November 2018.

Analysis: Alc. 12,5 % by vol., total acidity 4.85 gr./lit., net extract 29 gr./lit.

Total production: 2.500 b.i.b.

Capacity: 3 lt each box

Tasting notes: simple and ready to drink even when it's young, it is the perfect easy wine for every day. Aromatic but not aggressive with black cherry notes. It's a light bodied wine you can combine with every sort of food, pasta, meat, cheese and also as aperitive because not complex.