



IGT TOSCANA SANGIOVESE QUERCETO



Appellation: IGT Toscana Sangiovese

Grape varieties: Sangiovese 100%

Vineyard: - Location: Tuscan hills - Training system: spurred cordon / guyot

Fermentation: about 10 days at 28 °C

Aging: in stainless steel tanks -

Alcohol: circa 12,5%

1st vintage: 2006

Aging potential: 3/5 years

Wine profile: Enjoyable wine, easy to drink. Lively fresh, with notes of red fruits and white pepper.

Food pairings: Tagliatelle al ragù, roasted chicken, grilled meat.