



IGT COLLI DELLA TOSCANA CENTRALE LA CORTE



Appellation: IGT Colli della Toscana Centrale

Grape varieties: Sangiovese 100%

Vineyard: - Location: 4 hectares, south/southwest, 440-470 m. a.s.l. - Training system: spurred cordon - Planting density: 7.500 plants per hectare

Fermentation: about 20 days at 28°C

Aging: at least 12 months in wood - Refinement: in bottle for at least 6 months

Alcohol: circa 13,5%

1st vintage: 1978

Aging potential: 20/25 years

Wine profile: Deep and balanced ruby red, elegant, dry, with a great character. Scents of red fruits and herbal aromas with a slight presence of balsamic notes. Long and smooth finish.

Food pairings: Roasted red meats, bistecca alla fiorentina, stewed wild bore.