

Sangiovese di Vitigliano

Igt Toscana

Complex, fine, and spicy

Our single-varietal cru expresses the distinctiveness of the Vitigliano terroir, characterised by clay-loam soils that produce grapes rich in noble-rot compounds for elegant wines suitable for long aging.

GRAPE VARIETAL

Sangiovese

PRODUCTION AREA

Panzano in Chianti

VINEYARDS

Vitigliano

TERRAIN

Vitigliano soils are balanced, with a lower clay content and excellent drainage capacity. They produce Sangiovese grapes with loose clusters and berries rich in noble-rot compounds.

YIELD PER HECTARE

40 hl/Ha

HARVEST

The grapes are hand-picked at the end of September or the beginning of October.



VINIFICATION

The destemmed grapes are placed in a 50 hl stainless steel tank, where they remain for 15 days. After racking, the wine is decanted and undergoes malolactic fermentation.

AGING

The medium-toasted barrique, always crafted in French oak, rounds out the typical tannins of the grape varietal, imparting finesse to the wine. The aging process extends for 18-24 months in barriques and continues in the bottle for an additional 8 months.

ALCOHOL CONTENT 14,5% Vol.

SERVING TEMPERATURE 18-20°C

BOTTLE SIZES 750 ml, 1500 ml, 3000 ml

BOTTLES PRODUCED 3.000

AWARDS & RATINGS

2016 Vintage

Wine Critics94

Vinous.....93

James Suckling.....92

