



## Type: Red Wine AGGEGGIO

**Name:** Sangiovese Toscano IGT  
"AGGEGGIO"

**Vine variety:** Sangiovese

**Location:** Toscana–Montespertoli (FI)

**Soil:** stony sand

**Elevation:** 180 m on Sea level

**Wine-making process:** hand picked selected grapes; soft pressing and maceration for 8-10 days in vitrified cement vats at steady temperature

**Alcohol Content:** 12,5% vol.

**Aging:** in bottles

**Color:** ruby red with purple shades

**Nose:** rather intense, fruity with hints of flowers such as scented violet

**Taste:** rather worm and pleasantly fruity

**Suggestions:** to par with pasta dishes, white and red grilled meat

**To be served:** 18° C

### NOTES

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**Area:** Noce

**In this area  
we also produce:**

Refrain Brut, Citrullo,  
Garbato, Sangiovese



ORGANISMO DI CONTROLLO  
AUTORIZZATO DAL MIPAAF  
IT BIO 006



OPERATORE CONTROLLATO  
N. B2977

### DID YOU KNOW?

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will be certified  
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origin (fertilisers, herbi-  
cides, insecticides and  
all kind of pesticides) as  
well as genetically modi-  
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