



## Type: Red Wine

# SANGIOVESE

**Name:** Sangiovese Toscano I.G.T.  
**Vine variety:** Sangiovese  
**Location:** Toscana–Montespertoli (FI)  
**Soil:** pleistocenic sands and clay with sea fossils  
**Elevation:** 230m on Sea level  
**Harvest:** hand-picked, selected grapes  
**Wine-making process:** short maceration, 8 to 10 days in vitrified cement vats, at stable temperature  
**Aging:** in bottle  
**Alcohol Content:** 12,5% vol.  
**Nose:** primary smells, fruits and dried fruits from carbonic ferment  
**Color:** ruby to purple  
**Suggestions:** pasta, grilled meat  
**Taste:** intense, red fruits with round tannins and fruity end  
**To be served:** 18° C

### NOTES

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**Area:** Selected among the best Sangiovese grapes of the Lungagnana, Noce, Fezzana, Barrucciano and San Quirico vineyards



OPERATORE CONTROLLATO  
N. B2977

ORGANISMO DI CONTROLLO  
AUTORIZZATO DAL MIPAAF  
IT BIO 006

### DID YOU KNOW?

Starting in 2012, Tenuta Maiano products will be certified "ORGANIC WINE"

Products from chemical origin (fertilisers, herbicides, insecticides and all kind of pesticides) as well as genetically modified crops are banned in organic agriculture.

More...

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