



Cantina di Pitigliano

## Toscana

I.G.T. Rosso



**NAME:**

Rosso Bio

**DENOMINATION:**

Rosso Toscana

**CATEGORY:**

I.G.T.

**PRODUCTION AREA:**

Pitigliano - Manciano - Sorano

**SOIL:**

Tuff-loose ground

**ALTITUDE:**

320m a.s.l.

**DENSITY OF VINES:**

4000 plants per ha

**TRAINING FORM:**

Spurred cordon, guyot.

**VARIETY:**

Sangiovese, Cabernet, Sauvignon, Cilieggiolo

**VINIFICATION:**

Alcoholic fermentation and malolactic fermentation in stainless steel at controlled temperature than maceration for 10 days.

**ALCOHOL:**

12,5 % vol.

**TASTING NOTES:**

Ruby red colour. Precious taste. Agreeable and of medium corp.

**PAIRING:**

It's perfect with everything, especially white meats.

**SERVING TEMPERATURE:**

Serve at 16 - 18 °C.

**BOTTLE FORMATS:**

0,750L