



Cantina di Pitigliano

Rosso della Toscana I.G.T.



NAME:

Rosso della Toscana

DENOMINATION:

Rosso Toscano

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.

VINIFICATION:

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

ALCOHOL:

12,5% vol.

TASTING NOTES:

Ruby red colour.
Fine and pleasant taste.

PAIRING:

It's perfect for every meal. It's excellent with white meats.

SERVING TEMPERATURE:

Serve at 16 - 18 °C.

BOTTLE FORMATS:

Lt 0.250, Lt 0.500, Lt 1.000, Lt 2.000, Lt 5.000