



Cantina di Pitigliano

Rosso di Toscana

I.G.T.



NAME:

Rosso di 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:

100% Sangiovese

VINIFICATION:

Alcoholic fermentation in stainless steel at controlled temperature than maceration for 10 days. Maturation 4 months in the cellar and aging 2 months in bottle.

ALCOHOL:

13,5% vol.

TASTING NOTES:

Ruby red colour.
Fine and pleasant taste.

PAIRING:

It's perfect with most meat/cheese/vegetables based appetizers, meat sauces, white meats, grilled meat and medium aged cheeses

SERVING TEMPERATURE:

Serve at 16 - 18 °C.

BOTTLE FORMATS:

0,750L - 1,5L