

“SASSO NERO”

ROSSO TOSCANA I.G.T 2020 VINTAGE



GRAPE VARIETY: Sangiovese - Merlot

VINEYARD LOCATION: Locality Il Poggiolo Montalcino
450 m above sea level

FERMENTATION: in steel tanks at controlled
temperatures for approximately 21-25 days

AGEING: 6 months second passage French oak barrels.

BOTTLED AGEING: in bottled for 6 months.

SERVING TEMPERATURE: Approx. 18°.

COLOR: Bright ruby red

ORGANOLETIC NOTES: fresh and fruity aroma.
Taste soft and mineral, with good structure, with
balanced tannins

ALCOHOL CONTENT: 12.5-13.5%