

cinema

R O S S O

Italia

Vineyard: Goblet and espalier system. Soils predominately loamy and rich in iron at 250 m a.s.l.

Vineyard age: 30 years old.

Variety: 100% Sangiovese.

Yield: 4.500 kg/ha.

Rosso d'Italia.

Intense ruby-red colour, slight depth. On the nose, notes of red fruit marmalade, such as cherry and black cherry. The fruit is combined with spicy notes, peat and graphite. The feel is balanced, refined and elegant, with a medium structure and a harmonious finish.

Fermentation at a controlled temperature in steel containers with selected yeasts.

Ageing: 8 months in French oak barrels.

Production: 30.000.

SANGIOVESE
75 CL.



f @cinemavinosdelaluz