

INGREDIENTI: UVA.

NO ADDED SULFITES

TECHNICAL SHEET



Classification: TOSCANA IGT

Area: S. Gimignano, S. Lucia (Siena)

Vineyard extension: 0,8

Grapes: 100% Sangiovese

Age of the vineyard: 2005

Soil: medium mixture of Pliocene origin

Expousere: south-west

Altitude: 250 mt above sea level

Colour: intense ruby red with purple nuances

Fragrance: intense, persistent, with notes of raspberry, blackberry and fruity currant

Flavour: fresh, crunchy, with sweet and thick tannins, long and persistent finish

Service temperature (° c): 16-18

Serving suggestions: mixed appetizers of liver croutons, salami, Tuscan ham, pasta with duck sauce, fresh green beans and pecorino Marzolino cheese

Annual production bottles: 5.000

Alcohol content: 14% vol

Grape yield per hectare: 7.000

Notes: this wine is produced without addition of SO₂

Ageing and fining: vinification in steel. The wine matures for 6 months in steel tanks, follows assembly, filtration and bottling.

Sulphites are not added at any stage of wine production. The sulphites present are those created by yeast during fermentation

TENUTA
LE CALCINAIE

Azienda Agricola Tenuta Le Calcinaie di Santini Simone

Loc. Santa Lucia, 36 - 53037 San Gimignano (Siena)

Tel. +39 0577 943007 - Cell. +39 393 9061056 E-mail: info@tenutalecalcinaie.com