

Organic certification: from harvest 2018



IGT ROSSO TOSCANO "I Bruciati"



Production Area: Castelnuovo dell'Abate - 365 m above the sea level

Soil characteristics: Limestone rich in stone marl

Grape: Sangiovese

Planting density: 5.500 plants/Ha

Vineyards b. sistem: Spur pruned

Age of vineyards: about 5-15 years older.

Alcohol 14,50%

Vinification:

The grapes after a careful selection during the harvest are traditional vinificated in stainless steel tanks with indigenous yeasts and bacteria.

This wine coming from Organic certificate agriculture.

Colour Intense ruby with purple reflections

Bouquet Soft fruity notes

Taste Cherry, soft tannins, good acidity

Pair with Meat, cheese, light food.