



Col di Sasso

Toscana IGT

2018

VARIETIES

Sangiovese, Cabernet Sauvignon

DESCRIPTION

A perfect mix of Sangiovese and Cabernet Sauvignon that gives life to an immediate and extremely versatile wine.

The seasonal course of the 2018 vintage was characterized by a particularly harsh winter, which delayed the beginning of the vegetative season, and by a warm and more rainy summer, that allowed us to have an excellent quality of white grapes.

Ruby red color. The nose is complex and characterized by hints of ripe fruit, plum and blueberry. Wide and soft structure with a fairly long and persistent finish.

A wine suitable for any consumption, it goes excellently with meat-based first courses such as tortelli with ragout but also with less complex dishes such as grilled meat or carpaccio of beef with cherry tomatoes and parmesan.

TECHNICAL NOTES



Fermentation: in temperature-controlled (25-30°C) stainless-steel tanks.

Aging: a short period in stainless-steel tanks.



Alcohol: 13%



Suggested serving temperature: 16-18°C



AVAILABLE FORMATS:
0.375 l - 0.75 l