



Toscana Rosso Fortunello

A wine that impresses starting from its intense ruby red color. Extraordinary in its intensity and absolute pleasantness on the palate, it is destined to improve over time with its aromas of raspberry and red berries. It is vigorous and with good texture, fresh and fruity on the finish.

VINTAGE 2011

DESIGNATION OF ORIGIN IGT

GRAPE VARIETIES 100% Sangiovese

PRODUCTION ZONE Montalcino (SI)

HARVEST PERIOD 22 - 30 September

AVERAGE AGE OF VINES IN PRODUCTION 5 - 10 years

FERMENTATION'S LENGHT 6 days

TYPE OF FERMENTATION Thermoconditioned and unleavened

TIME SPENT ON SKINS 10 days

YEARLY PRODUCTION 50.00 hl.

AGEING 4 months in 225l. French oak wooden barrels

BOTTLE AGEING 2 months before the release on the market

BOTTLING March 2013

BOTTLES PRODUCED 6,666 of 0.750 l

ALCHHOOL CONTENT 14.50%