



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 2012

DESIGNATION OF ORIGIN IGT

GRAPE VARIETIES 100% Sangiovese

PRODUCTION ZONE Montalcino (SI)

HARVEST PERIOD 24 - 29 September

AVERAGE AGE OF VINES IN PRODUCTION 10 - 15 years

FERMENTATION'S LENGHT 6 days

TYPE OF FERMENTATION Thermoconditioned and unleavened

TIME SPENT ON SKINS 12 days

YEARLY PRODUCTION 100.00 hl.

AGEING 6 months in 225l. French oak wooden barrels

BOTTLE AGEING 3 months before the release on the market

BOTTLING March 2014

BOTTLES PRODUCED 13.333 of 0.750 l

ALCHHOOL CONTENT 14.00%