



## 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** 2018

**DESIGNATION OF ORIGIN** IGT

**GRAPE VARIETIES** 100% Sangiovese

**PRODUCTION ZONE** Montalcino (SI)

**HARVEST PERIOD** 25 - 30 September

**AVERAGE AGE OF VINES IN PRODUCTION** 10 - 15 years

**FERMENTATION'S LENGHT** 8 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** July 2019

**BOTTLES PRODUCED** 13.400 of 0.750 l

**ALCHHOOL CONTENT** 13.50%