



## Sella dell'Acuto TOSCANA SANGIOVESE IGT

VINEYARD: Sella dell'Acuto. 0,5 hectares south-east

SOIL: Stone soil

GRAPES VARIETY: Sangiovese

HARVEST: Different harvest between the beginning and the end of September.

VINIFICATION: Alcoholic fermentation with use of indigenous yeasts in stainless steel tanks. Malolactic fermentation in stainless steel.

AGEING: 10 months in casks of oak and concrete tanks, then 3 months in stainless steel tanks.

8 months refining in bottle before the sale (wine without clarification and filtration)

BOTTLES: 1500 bt. of 0,75 liter