

Principino

I.G.T TOSCANA

ORIGIN: TOSCANA IGT

VARIETIES: 85% SANGIOVESE, 15% SYRAH

VINTAGE: 2018

VINIFICATIONS AND AGING: The grapes are selectively hand picked, and after a soft destemming and crushing placed in stainless steel vats by natural gravity. The alcoholic fermentation lasts for 10 days and the maceration on the skins continues for 22 days at a controlled temperature of 28°C. The wine is raked into stainless steel vats , where it undergoes malolactic fermentation around the end of November and remain there for 6 months before maturing. PRINCIPINO remains in the cellar to age in the bottle for six months before being released.

ALCOHOL: 13,5 % VOL.

TASTE: Principino stands out for its bright purple colour. its bouquet alternates between floral aromas notes of wild berry and cherry. The freshness and tannic texture add an element of surprise, elegantly caressing and slowly filling the palate.

