

# Florentia

## I.G.T TOSCANA

**ORIGIN:** TOSCANA IGT

**VINTAGE:** 2016

**VARIETIES:** 50% SANGIOVESE , 50%MERLOT

**VINIFICATION AND AGING:** The freshly harvested grapes were destemmed and fermented, and light pump-overs were carried out regularly in temperature-controlled steel tanks. Once the alcoholic fermentation was complete, malolactic fermentation took place and the wine began ageing in tonneaux for a 12-month period, during which the various colours, aromas and tastes developed in typically perfect harmony. Florentia remain in the bottle for 6 months before to released on the market .

**ALCOHOL:** 13.5 % VOL.

**TASTE:** : Florentia boasts a beautifully deep and intense ruby-red colour with tinges of purple. Its bouquet ist marvellous in its complexity. The fruity attack, with notes reminiscent of blackberry and sour cherries, gives way to elegant vanilla-like notes with light hints of tobacco and white pepper. It is warm, soft and round on the palate, with fruity notes that reverberate and a delicately spiced, elegantly fresh finish. The tannins are fine yet intense.

