

# Principe del sole

SANGIOVESE I.G.T.



**ORIGIN:** IGT TUSCANY

**VINTAGE:** 2017

**VARIETIES:** 100% SANGIOVESE

**VINIFICATION 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 at a controlled temperature of 26°C, and the maceration on the skins continues for other 22 days. The wine is racked into stainless steel tank where the malolactic fermentation takes place around the end of November. Than the wine remain in stainless steel vats for other 12 months PRINCIPE DEL SOLE SANGIOVESE remain in the cellar to age in the bottle for 3 months before being released.

**ALCOHOL:** 13,5 % VOL.

**TASTE:** Principe del sole sangiovese boasts a bright and intense violet-red colour. Fruity aromas, such as blackcurrant, raspberry and black cherry slowly give way to extremely delicate spicy notes. On the palate, the warm note is balanced out wonderfully by a fresh vivacity. It is a pleasant wine that marries elegance and balance with great softness..A delightful wine, perfect with mildly spiced cured meats and full-flavoured pasta dishes.