



## TRIASSICO – Toscana IGT rosso

<b>Production zone</b>	San Gimignano
<b>Soil composition</b>	Triassic
<b>Average production</b>	700 magnum
<b>Average vineyard altitude</b>	1300/1650 feet asl – 400/500 mamsl
<b>Planting density</b>	2200 per acre / 5500 per ha
<b>Pruning system</b>	Bush vines - Goblet
<b>Composition</b>	100% Sangiovese
<b>Farming</b>	Strictly organic
<b>Certified by</b>	ICEA
<b>Vinification</b>	Long maceration on the skins
<b>Refining</b>	24 months in barrique
<b>Aging</b>	In bottle
<b>Visual</b>	Ruby red
<b>Bouquet</b>	Rich and unique
<b>On the Palate</b>	Full with a long finish
<b>Wine-food pairings</b>	A unique Sangiovese on the hill of Triassic soil. Only for a special occasion, Supporting Sergio the Patriarch Foundation



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