

# **IGT SANGIOVESE DI TOSCANA 2014**

## **TERRA DI CIPRESSI**

**PRODUCER :** AZ VINICOLA GALIGA F.LLI GRATI Via Fiorentina 32 50068 RUFINA (FI) - e-mail : info@grati.it

**PRODUCTION AREA :** Chianti Rufina Area, 25 Km from Florence

**PRODUCTION PER HECTARE :** 100 Quintals of grape per hectare

**SOIL :** Clayey, with Colombino stone.

**GRAPES :** 100% Sangiovese

**VINIFICATION :** The grapes are selected directly in the vineyard. Wine is kept in steel vats and during the first days of fermentation it is pumped over three times a day for an hour each time to enhance the aroma, bouquet and colour.

**HARVEST TIME :** From September the 10th to October the 15th

**COLOUR :** Ruby Red

**BOUQUET AND FLAVOUR :** Intense, Persistent with lively ripe fruit. Dry, Smooth, Warm, Fresh with slightly tannic taste.

**SERVE WITH :** Salads, rich first courses, red meats and cheeses

**ALCOHOLIC STRENGTH :** 12,5% Vol.

**BOTTLES PRODUCED :** 500.000 bottles per year