

Fornacelle

Tuscan red I.G.T. 2012

Production area: San Gimignano (SI)

Vine variety: 70% Sangiovese, Canaiolo, Colorino, Merlot

Altitude: 200 metres on sea-level

Upbringing: spurred cordon

Grape harvest period: from the 15th of September to the 10th of October

Ripening: cement and steel

Ageing: bottle minimum 4 months

Colour: rubby red

Smell: red fruits with little spicy notes

Taste: Soft and simple final taste, well-balanced and captivating

Serving temperature: 18-20° C

Alcohol proof: 13% vol.

Best with: cold cuts, cheese and roasted meats

AZ. AGR. FORNACELLE

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