

IGT Rosso Toscana «Casale dello Sparviero»



Sangiovese, Cabernet Sauvignon and Merlot find balance and harmony in this fruity and captivating wine, with a bright ruby color, which conquers with its immediate pleasantness.



BLEND

Sangiovese 60%, Merlot 20%, Cabernet Sauvignon 20%.



AGEING

6 months in stainless steel tank followed by a minimum of 3 months in the bottle.



PLANTING DENSITY

4.000 - 5.000 plants per hectare.



YIELD PER HECTARE

70 hectoliters per hectare.



TERROIR

10-year-old vineyards located in Poggibonsi. Clayish and sandy soil. Spurred cordon training system.



VINIFICATION

A 10-day-long fermentation on the skins in controlled-temperature cement tanks.



TASTING NOTES

Light ruby red color.
A young, fresh and immediate wine.
The nose has a distinct fruity note.
Pleasant and harmonious on the palate.



FOOD PAIRING

Medium structured red and white meats, soft cheeses and first courses.