FOSSACOLLE

SANGIOVESE ROSSO DI TOSCANA IGT VENDEMMIA 2019



Grape: SANGIOVESE

Harvest: end of September

Fermentation and Maceration: 14 days

in steel and concrete tanks

Ageing: 6 months in wood and 24 months

in concrete tank **Bottling**: mid-April

Total production: 1500 bottles **Release Date**: January 2024

Alcohol content: 14.5%

Rosso di Toscana IGT Sangiovese is produced with grapes from our vineyards. It features an intense ruby red color.

The spicy notes of red fruits and fresh herbs on the nose, accompanied by a pleasant savory sensation on the palate, make this wine very pleasant and harmonious, thanks also to the well-defined tannins.

