

SOLO UNO

GRAN SANGIOVESE

I.G.T. - INDICAZIONE GEOGRAFICA TIPICA

Deep ruby red colour, scent of red berries and black currant, still fresh and clean, toasted precious wood and very pleasant notes, complex and well-structured taste, characterized by sweet and enveloping tannins.

Packaging	75 cl, 150 cl, 300 cl, 600 cl bottles
Bottle top	Glass cap
Grape variety	100% Sangiovese
Production surface	1 hectare
Location of the vineyard	Best vineyard, exposed south, with steep gradient
Grape harvest	Late September, will only be produced in exceptional years
Maturation	24 months in new barrels made from staves of French oak seasoned for at least 36 months
Ageing	At least 10 years in bottle
Alcohol content	15% vol.
Best with	Ideal with game dishes, grilled red meats, mature cheeses and a cigar
Tasting tips	The optimal drinking temperature is 17-18°C in very large tulip glasses that allow the correct oxygenation of the wine and the deployment of its bouquet
When to decant	The wine is best decanted 4 hours before consumption

