

ISTRICO

Montecucco Sangiovese DOCG



Grapes: 100% Sangiovese

Vineyard: in “Villa Patrizia” at 450m a.s.l. upon a windy hill with a north/western exposure

Training system and production: Spurred cordon 6000 kilos/ha

Soil composition: loam-clay with good structure and rich in limy stones

Vinification: in stainless steel tanks. Natural fermentation with indigenous yeasts. Racking after 14 days of maceration. Refining in 1000 lts oak barrels for 12 months and in bottle for 6 months

Harvest period: third decade of September

Serving temperature: 18-19° C

Pairing: grilled meat, beef tagliata, semi-matured cheese, mushrooms and soups

Colour: red with garnet reflections, typical for Sangiovese after aging

Bouquet: very elegant and typical Tuscany red wine. Red berries and chocolate. Good acidity and well balanced tannins

First vintage: 2001



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