



SANGERVASIO
NATURA DEL VINO

A Sirio



Production Notes

Denomination:

Terre di Pisa Sangiovese DOC

Grape varieties:

Sangiovese 95%, Cabernet Sauvignon 5%

Vineyards:

The grape is obtained from most beautiful property's vineyards, located at 200 m high with 12.000 plants per hectare and yields of 0,8-1 Kg per plant.

Harvest:

By hand, in the third week of September, followed by a manual selection of the best grapes.

Wine making:

Alcoholic fermentation at controlled temperature with natural yeasts. Malolactic fermentation is done in the same barriques where the wine will be aged.

Aging:

14 months in barriques and at least 18 months of bottle aging at controlled temperature.

Tasting Notes

History:

Is the traditional wine produced by the winery and it's dedicated to the present owners' grandfather, Sirio Tommasini, who had wished to send a strong signal to the estate's qualitative growth, offering a wine made with the best grapes.

Style:

Smooth and round.

How to describe it:

Great structure. Intense ruby red, with aromas of small wild red and black berries, followed by rich spicy notes. Full and well round taste, very persistent.

How to enjoy it:

It's a wine that shows Sangiovese's typical versatility combined with food's flavors.

Awards:

MUNDUS VINI Bio Fach 2015 - GOLD MEDAL

Internationaler Bioweinpreis 2014 - GOLD MEDAL

Service tips:

18-20°C. in Bordeaux style tasting glasses.

**AZIENDA AGRICOLA
SAN GERVASIO**

Tel. +39 0587 483360 - Fax +39 0587 484361 • info@sangervasio.com

www.sangervasio.com