



**SANGERVASIO**

**NATURA DEL VINO**



# Sangervasio Rosso

## Production Notes

**Denomination:**

Terre di Pisa Rosso DOC

**Grape varieties:**

Sangiovese 70%, Merlot 20%, Cabernet 10%

**Vineyards:**

New generation vineyards with 10.000 plants per hectare and yields of 1,5 Kg per plant.

**Harvest:**

By hand, within the first decade of September.

**Wine making:**

Fermentation in cement vats, at controlled temperatures.

**Aging:**

10 months in concrete tanks and at least 6 months of bottle aging at controlled temperature.

## Tasting Notes

**History:**

Sangervasio Rosso is obtained with the second choice grape, not selected for the top wines of the estate.

**Style:**

Youthful and bright

**How to describe it:**

Medium structure. Bright ruby red, with floral aromas of violet and wild berries, with an inviting mineral taste.

**How to enjoy it:**

Ideal for a daily consumption, together with meals, but without forgetting a rich mineral taste which gets to a perfect combination with meat dishes.

**Service tips:**

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

**Organic Certification**

Organismo di controllo: Bioagricert

Italia - IT BAC 091793 T 000001

Usa - US BAC 091793 T 000001

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