



FORTESCO

ARMELI SELECTION



SANGIOVESE TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

Geographic Area: Hills around Siena and Florence.

Grapes: 100% Sangiovese

Soil Composition: Clayey, limestone and calcareous.

Maximum yield of grapes per hectare: 70 tons

vinification: Following the old traditional vinification method, completely mature grapes are manually harvested from vineyards. Gentle grape pressing, maceration in stainless steel tanks and controlled temperature fermentation. In January the wine is decanted into oak barrels where it ages for about 12 months and after a period in stainless steel tanks the wine is finished with refining in the bottle.

ORGANOLEPTIC CHARACTERISTICS:

Colour: Intense ruby red.

Bouquet: Rich with ripe dark berry fruit and fruit preserves, enlivened with a delicate vein of spice and balsamic notes.

Taste: Full and well-rounded with notably refined, silky tannins. A seductive acidity keeps all the components in balance, prolonging a finish that has an appealing freshness.

Alcohol Content: 13% Vol.

Service Temperature: 16-18 °C

Food Pairing: Roasts, chops and mature cheeses.

BRAND MANAGER

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IMPORTER

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