

FATTORIA DI SAMMONTANA

PRIMO FUOCO ANFORA ROSSO

Tuscany , Italy



Millésime	2015
Appellation	IGT Toscana rosso
Sols	Alluvial
Altitude Des Vignes	200 meters above sea level
Orientation	South-West
Cépages	100 % Cabernet Sauvignon
Viticulture	Organic
Palissage	Guyot
Pi/Hect	4 000 pi/ha
HI/Hect	40 hl/ha
Vendanges	Hand harvested
Vinification	Natural fermentation in large amphoras (500L).
Levures	Indigenous
Élevage	8 months in the same amphora
Volume D'alcool	12% alc./vol.
Sulfites	40 mg/l
Sucre Résiduel	0.2 g/l
Acidité Totale	5.66 g/l
Color	Ruby
Degustation	On the nose, the cherry dominates with a mineral touch, almost flinty. The mouth is long and harmonieuse.
Temperature Of Service	16-18°C

BOIRES
