

FATTORIA DI SAMMONTANA

TINAIO

Tuscany , Italy



Millésime 2015

Appellation Toscana Rosso IGT

Sols Alluvial

Altitude Des Vignes 200 meters above sea level

Orientation South-West

Cépages Syrah Sangiovese Colorino

Viticulture Biologic and Biodynamic

Palissage Guyot

Pi/Hect 4 000 pi/ha

HI/Hect 70 hl/ha

Vendanges Hand harvested

Vinification 20 days in concrete vats

Levures Indigenous

Élevage 24 months in 1500 l. oak barrel

Volume D'alcool 13.5% alc./vol.

Sulfites 30 mg/l

Sucré Résiduel 0 g/l

Acidité Totale 5.8 g/l

Color Ruby

Degustation Nose on black fruits and cooking spices. The palate is long and the tannins are fine but quite present

Temperature Of Service

18°C

BOIRES