

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
Sucre 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
