

SCANGIATO

IGT TOSCANO



Wine designation: Indicazione Geografica Tipica (IGT)

Production area: Castiglione d'Orcia (Si)

Grape varieties: Sangiovese, Colorino, Ciliegiolo, Foglia tonda- Pugnitello

Planting density: 5,000 vines per hectare

Cultivation system: inter-row grassing, spur pruning and Guyot pruning

Soil: mainly clayey with good skeleton presence

Altitude: 400/500 meters above sea level

Vineyard exposure: southeast to southwest

Microclimate: temperate, characterized by generally cold winters and hot, dry summers, with rainfall concentrated in autumn and spring

Vinification: manual harvesting of grapes with careful selection. Fermentation in temperature-controlled steel vats for about 10 days. Once malolactic fermentation is complete, the wine is left in steel vats and then bottled and aged for another 6 months.

Organoleptic characteristics:

Color: bright ruby red

Aroma: fragrant and fruity

Taste: round and persistent

Alcohol: 13.5% - 14%

Serving temperature: best served at a temperature not exceeding 18°C

Pairings: cold cuts and simple traditional Tuscan dishes