

# Sangiovese of Tuscany

**Brand:** Valsarena

**Denomination:** Sangiovese of Tuscany I.G.T.

**Production area:** produced in Tuscany, Italy.

**Grapes:** 100% Sangiovese

**Alcohol:** 12,5%

**Cultivation System:** Guyot and Spurred cordon

**Soil composition:** medium-textured, clay, limestone, sands.

**Tasting Notes:** A lively, vivacious, young wine, with a good structure. It has a ruby red colour of medium intensity and fruity nose.

**Food pairing:** it goes beautifully with almost every light dish, meats and mature cheeses.

**Tasting temperature:** 17-18°C.

**Formats Available:** - carton x 12 bottles 75cl



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**Chianti Trambusti S.r.l.**

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