



NINFATO - SANGIOVESE IGT TOSCANA ROSSO NO ADDED SULPHITES

Grapes of departure: 100% Sangiovese grapes from our vineyards in Vinci, Florence.

Soil type: clay, rich in minerals and potassium.

Planting density: 5000 plants/ha

Growing system: spurred cordon

Grapes: 100% Sangiovese

Vinification: grape de-stemming and pressing without the addition of sulphites. Transfer in stainless-steel tanks under controlled temperature during the alcoholic fermentation process. The alcoholic fermentation lasts 8-10 days between 26 and 28 °C during which some remontages and delestages take place to ensure the extraction of the noble substances from the skins.

Refining technique: at the end of the malolactic fermentation, the refining period of the wine goes on for about 4-5 months in stainless-steel tanks at a rather low temperature (between 10 and 12 °C). During this period, in order to ensure the tight of the aroma and the taste, the technique of batonnage with fine dregs is employed three times a week. Since the very beginning, and without the addition of any sulphites, this technique prevents the wine from uncontrolled oxidation and at the same time stimulates its longevity through the reducing power of the fresh wine dregs. The batonnage operations last until the clarification transfer for the preparation to bottling.

Organoleptic characteristics: full ruby red colour, violet border given by its richness in free anthocyanins.

Very intense bouquet to the nose, vinous and with excellent persistence of cherry and rose.

Its taste is well balanced between acidity and tannins with a good structure, full-bodied and with a wrapping final.

Serving temperature: 17-18 °C

