

San Vincente

Region:
Chianti

Grapes:
Sangiovese

ABV:
13.5 %

What:

Patently aged to perfection, this San-giovese-driven beauty whispers tales of sun-drenched vineyards and ancient Italian stone.

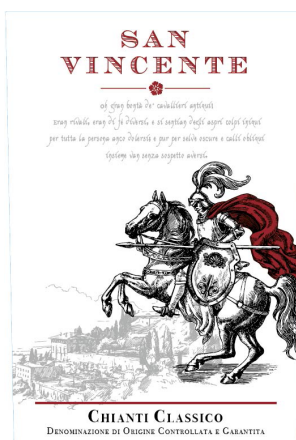
Where:

After crushing, grapes are fermented in stainless steel tanks by selected yeasts. Fermentation temperature is contained within 26-28°C and the must is pumped over its skins twice a day to draw colouring substances and tannins from the skins. After 15 days, the wine is separated from the dregs to prevent solubilisation of bitter tannins. Ageing in big oak casks of 30/60 Hl for 14-16 months. Storage in stainless steel tanks until bottling and, after bottling, refinement in bottle for at least 12 months.

Barcode:
8006600102344

Sales Info:
750ml ,Case12 ,33.00 lb.

Palletization:
75 cases / 5 Layers



Food Pairings:

Would match well with savory sausages, roasted meats, and game. Also try with braised beef stew, mushroom risotto, or aged cheese.

Tasting Note:

Deep ruby red color. The bouquet is fragrant and persistent, with hints of violet and vanilla. On the palate, the wine is harmonious and dry, slightly tannic and with a persistent aftertaste.

