



Roccamura

Toscana IGT Sangiovese

PRODUCTION AREA:

Toscana

GRAPES:

100% SANGIOVESE

ALCOHOL CONTENT:

13,5% Vol.

RESIDUAL SUGAR:

8,5 gr/L.

VINIFICATION

Made with hand-picked grapes selected from vineyards with the characteristic sandy, clayey and calcareous soil. We follow the old traditional vinification method: completely mature grapes are harvested from vineyards and processed in membrane presses. Soft presses, fermentation at controlled temperatures and prolonged maceration with the skins. Aged for at least 6 months in oak barrels, it completes its aging in the bottle for a minimum of 3 months.

TASTING NOTES

Colour: Harmonious wine with an intense ruby red colour.

Bouquet: Rich plum and bramble fruit flavors and a slight hint of cherries followed by a characteristic scent of violets, strawberries and pepper.

Flavor: Tannins are very soft and silky; hints of strawberry, plum, violet and cherry. Robust and balanced.

FOOD PAIRINGS

Delicious with Pasta dishes and grilled red meats

Service Temperature: 16/18°C.

EAN CODE

8051490271618

www.agricoleselvi.it