



Azienda Agricola
CORBINELLI



TOSCANA SANGIOVESE IGT

PRODUCTION AREA
Tuscan country.

12,5 % AL.

CLIMATE ENVIROMENT

An area of rolling hills with an altitude between 50 and 350 metres above sea level.

The substrate consists of limestone, shale, clay and galestri.

GRAPEVINES

90% sangiovese, 10% mixed Tuscan grapes as canaiolo, colorino, merlot and Tuscan trabbiano.

COLOR

A brilliant ruby red and tending towards garnet with age.

CHARACTERISTICS

A fruity flavour, the harmony of the fruit of the red berries and a hint of floral bouquet.

GASTRONOMIC COUPLING

Recommended to be enjoyed with soup, white meat and medium mature cheeses.

WINE TASTING

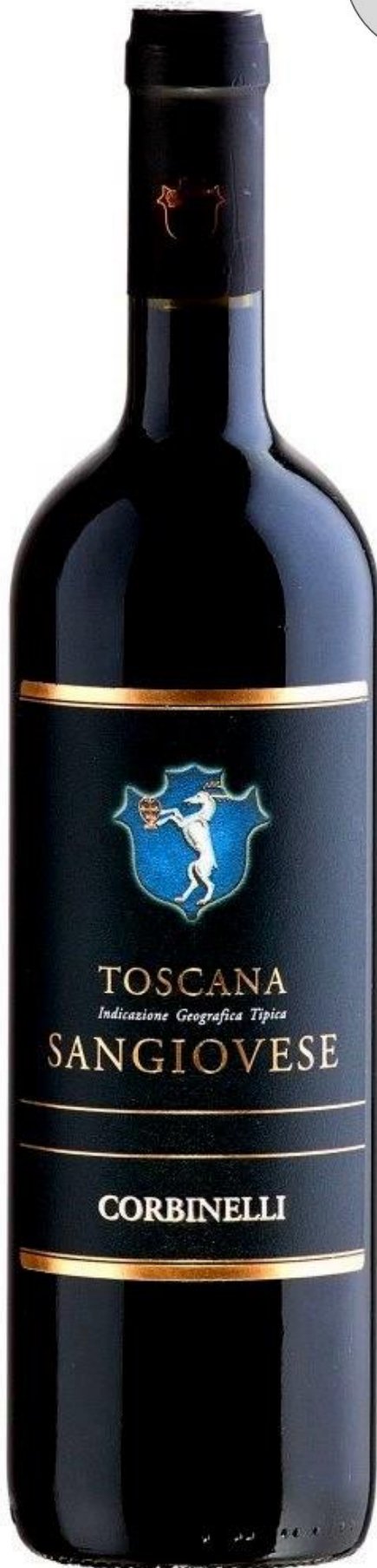
Best served at a temperature between 64-68°F (18-20°C).

WINE MAKING

A short fermentation in a stainless steel tank and a short oak barrel aging.

AWARDS

“Annuario dei migliori Vini Italiani 2023” Luca Maroni 91 pts



BARCODE LABEL EAN-13 8057681880034

