




SANGIOVESE Rosso Toscano IGT 2017 0,75l

An Italian classic with all of the strength and warmth of the Tuscan Maremma. Produced exclusively from Sangiovese grapes. Excellent value for money.

It goes with pasta, vegetables, veal, chicken or other Italian traditional dishes. Serve at 17 °C.

A smooth fruity wine with elegant tannin undertones and an agreeable rounded acidity.

Origin	Italy
Area of cultivation	Maremma, Tuscany
Production site	Magliano in Toscana
Vineyard	Cantina LaSelva
Eco-auditor	IT-BIO-006
Quality	100% bio, Naturland, Italian agriculture, Bio-Siegel, EU Bio-Logo
Types of grape	100% Sangiovese
Alcohol [vol. %]	13.5
Residual sugar [g]	0.95
Acid [g/l]	4.88
pH-value	3.6
Vegan	✓
Drink temperature	15°C - 17°C
Storage life	3 - 4 years
Maturation	8 months in steel tanks and at least 3 months in bottle
Production volume (bottles)	15,000
Awards	
Bar code	

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