



Fanti

Poggio Torto



Varietal: 60% Sangiovese, 25% Merlot, 10% Syrah and 5% Cabernet Sauvignon

Elevation:

Practice:

Dry Extract:

Appellation: Toscana, Italy

Production:

Alcohol: 13.5%

Acidity:

Residual Sugar:

pH Level:

Tasting Notes:

Deep ruby red with purple tones with scents of red and black fruits, and spicy notes. Perfect equilibrium between the persistence of the tannin and the fresh acidity of the wine. Long ending with balsamic notes.

Aging:

8 months in oak barrels, 50% in barriques of 3 hl and 50% in big oak barrels of 50 hl.

Winemaking:

15 days in stainless steel tanks at a controlled temperature (maximum 28°C).

Food Pairing:

Accolades:

