

## SOTIRIO IGT



**GRAPES:** Sangiovese

**VINE AGE:** Planted in 2006

**ALTITUDE:** 1180 to 1250 f.a.s.l.

**EXPOSURE:** East

**SOIL:** Clayey-loamy



### WINEMAKING

Maceration on the skins for 18/22 days; alcoholic fermentation at controlled temperature in 1500 litre oak vats; malolactic fermentation in 1.000 litre barrels.

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### REFINEMENT

Ageing for 12/14 months in barrels. 20 Months of ageing in bottles.

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### TASTING NOTES

Sotirio is made from pure Sangiovese grape following the best tradition of production in the territory of Siena. It has ruby red color and the nose gives notes of ripe cherry and sweet tobacco. The palate is elegant and intense with important and silky tannins and spicy final notes.