



La Casa di Bricciano



vinwine brands

Sangiovese IGT Toscana



Grape Variety 98% Sangiovese & 2% Ancellotta

Vineyard Location Gaiole in Chianti Hills - Tuscany Altitude: 550 m / 1800 ft

Soil Shallow, with lots of shale

Training System Guyot

Vine Density 5,800 vines per hectare

Yield Per Hectare 8,700 kg. per hectare

Vineyard Size 3.8 hectares

Annual Production 2,350 Bottles

Harvest Hand harvesting in crates

Vinification Fermentation and skin contact for 14 days in stainless steel vats

Aging 16 months in 225 liters French oak barrels

Organic Certifications Certified EU Organic/ USA Made with Organic Grapes by QCERTIFICAZIONI S.R.L.

Alcohol Vol 13.5%

Color Intense ruby red

Aroma Full and complex, with a note of red berries (cherries and raspberries) and a light sense of spices (vanilla and licorice)

Taste Full and austere, with excellent structure, textured velvety tannins and consistency. Excellent persistence on the palate

Food Pairing Well combined with Pasta, red meats, game, and cheeses

Serving Temperature 18°C / 64.4°F

Type Of Cork Natural cork

Bottle Size (L) 0.75

