



Cafaggio

Sangiovese di Toscana
IGT

REGION

Tuscany



Grape: 100% Sangiovese.

Soil: clay soil of medium depth, stony, well-drained, originated by calcareous sandstones.

Winemaking: manual grape harvest, traditional vinification in stainless steel tanks, fermentation of about 10 days at controlled temperature, transfer to the concrete tank to aging.

TASTING NOTES

The wine shows an intense ruby red color with purple hues. The smell of red fruits recalls cherry, sour cherry, raspberry and blueberry. The scent will outline light spicy notes of coffee and black pepper.

FOOD PAIRINGS

It goes well with red meat, both to the plate and stewed, particularly tasty and spicy. Its youth and vivacity ensure a perfect marriage also with meats, sausages, and fresh hams.