

Toscana IGT Paterno II

Sangiovese 100%
Annual Harvest in boxes.

Available capacities:

ml. 750
ml. 1500 (not for all vintages)
ml. 3000 (not for all vintages)

Vinification and aging:

Fermentation and maceration for 3-4 days in a Rotovinificatore at controlled temperatures. Malolactic fermentation. Aged in new French oak barrels for about 20 months.

Concentrated ruby color with intriguing aromas of sweet spices and spicy, blended with fruit red and purple. Hot with biting tannins and palate closure with cinnamon.

