

## LEONARDO DA VINCI

## ROSSO TOSCANA



**Leonardo da Vinci SpA** is a reality that represents a union of Italian wineries specializing in the distribution and marketing of wines nationally and internationally. Our mission is to enhance the history and the excellence of the wines of each territory to arrive at a careful selection of products, each one an expression of its place of origin.

## TASTING NOTES



Intense red



Beautifully intense on the nose with notes of black fruit



On the palate, it presents great softness with an intense and long finish



Fresh pasta with meat sauces, lasagna, light main courses, fresh hard cheeses and cold cuts



16-18°C

## TECHNICAL INFORMATION

## APPELLATION

Rosso Toscana Igt

## PRODUCTION AREA

Vineyards of Vinci and neighboring municipalities



SANGIOVESE AND OTHER RED GRAPES

## VINIFICATION

Maceration on the skins for about 10 days. Fermentation at a controlled temperature of about 29°C

## AGING

Steel

## HARVEST PERIOD

From 20<sup>th</sup> September to 10<sup>th</sup> October

## AVERAGE ALTITUDE OF VINEYARDS

From 40 to 130 m asl

## EXPOSURE

Various, with prevalence in the South

## SOIL TYPOLOGY

Alluvial deposits of the Pliocene Epoch, rich in shells

## VINE TRAINING

Mainly Guyot, but also spurred cordon and, for the older vineyards, Tuscan 'archetto'