

## VILLA DA VINCI

### SAN ZIO



**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.

#### TECHNICAL INFORMATION

##### APPELLATION

Toscana Igt

##### PRODUCTION AREA

Vineyards of Villa Da Vinci, in Vinci



95% SANGIOVESE

5% COLORINO

#### TASTING NOTES



Bright red



The fruity sensation prevails, namely cherry, black cherry, red fruits emerge



The impact in the mouth is decisive, soft, elegant



Full-bodied sauces and grilled meats



16-18°C

#### VINIFICATION

Maceration on the skins for about 12 days. Fermentation at 28°C, frequent pumping over

#### AGING

In stainless steel at a controlled temperature, followed by a brief passage of 2-4 months in oak barrels

#### HARVEST PERIOD

22-30 September

#### AVERAGE ALTITUDE OF VINEYARDS

From 40 to 130 m asl

#### EXPOSURE

Various, with prevalence in the South

#### SOIL TYPOLOGY

Alluvial deposits from the Pliocene Epoch, rich in shells

#### VINE TRAINING

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