



*Ruby red, with purple hues. Black cherry and spice aromas. Rich taste with soft tannins, delivering persistent black-fruit flavors and subtle hints of smoke, with a lingering finish.*

## COL DI SASSO TOSCANA IGT

Col di Sasso, which translates to “Stony Hill,” is a blend of Cabernet Sauvignon and Sangiovese grapes cultivated in hillside vineyards in the southern part of Tuscany. The Cabernet imparts bold flavor and body, while the Sangiovese adds zesty fruit and structure.

### SOIL

Calcareous and well-drained.

### PRODUCTION TECHNIQUE

Grape maceration for 6-8 days at a temperature of 75-77°F. This enables a good color extraction without encumbering the tannin structure, while maintaining aromatic freshness. The wine is released after appropriate bottle aging.

### BOUQUET

Black cherries and spice.

### TASTE

Rich with soft tannins, delivering persistent black-fruit flavors and subtle hints of smoke, with a lingering finish.

### FOOD PAIRING

Ideal with pizza, pasta, grilled meat and poultry.

### ORIGIN

Tuscany, Italy

### VARIETIES

Cabernet Sauvignon  
and Sangiovese

### ANALYSIS

Alcohol	12.5% Vol
Total Acidity	5 g/l
Residual Sugar	4 g/l

### SIZE(S)

5L	0 80516 03501 7
1.5L	0 80516 03502 4
750ml	0 80516 05294 6

### PACK(S)

5L
1.5L
750ml 12pk