



*Born under the Tuscan sun, this red is fruit driven with bright cherry and ripe dark berry flavors. It is elegant, supple and full of charm.*

## COLLEPINO SANGIOVESE TOSCANA IGT

Collepino Sangiovese is a true expression of Tuscany's most beloved grape variety. The name Collepino translates to "hill of pine" which reflects the umbrella pine trees that surround the farmhouse on the vineyard property.

### SOIL

Calcareous and well-drained.

### PRODUCTION TECHNIQUE

Fermentation takes place with traditional maceration on the skins for 8-10 days, followed by short aging in French oak barrels. Bottling takes place the summer after the harvest.

### BOUQUET

Bright cherry and ripe dark berry fruit.

### TASTE

Supple, elegant and approachable.

### FOOD PAIRING

Delightful with everything from appetizers to panninis, pizza, pasta, chicken, burgers and spicy cheeses.

### ORIGIN

Hillside vineyards in the southern part of Tuscany

### VARIETIES

Predominantly Sangiovese with a small percentage of other international varieties

### ANALYSIS

Alcohol	13% Vol
Total Acidity	5 g/l

### SIZE(S)

750ml 0 80516 40624 4

### PACK(S)

750ml 12pk