



PLACIDO Sangiovese

Area of Production:

Vineyards from the most traditional region for this variety: Tuscany, Italy.

Soil:

Clay, calcareous.

Grape Variety:

100% Sangiovese.

Production Technique:

Traditionally vinified at controlled temperatures to preserve varietal character. After fermentation the wine undergoes malolactic fermentation and is then refined in stainless steel before bottling.

Characteristics:

Color: Red-mauve.

Bouquet: Fresh aromas of spicy cherry and violets.

Taste: Soft and medium bodied with a lingering fruity finish.

Alcohol Content: 12.8%.

Total Acidity: 4.8 g/l.

Placido Sangiovese is perfect for the entire meal; excellent with roast meat, and aged cheeses.