

# CA' DEL SARTO



## ARDENTE TOSCANA ROSSO

IGT

2019



### PRODUCTION AREA

The production area includes a wide surface on the plain of the Chianti zone in Tuscany. In this land, well-known for its long and storied winemaking expertise, the nature of the soil and the particularly continental climate have contributed to create the best conditions for the vine growth.

### GRAPE VARIETY

Sangiovese is the most important grape variety in making Chianti and other Tuscan wines. It has a savory character, and adapts readily to its environment. It can produce wines of great character and complexity as well as lovely wines for every day.

### WINEMAKING

The vinification is the traditional red method-where the grapes are crushed and destemmed using advanced winemaking techniques and gentle equipment. The fermentation take place at low temperatures to preserve color and freshness. After the stabilization procedure, the wine is bottled using modern technologies.

13,00% by vol.

**COLOUR:** bright cherry red

**FRAGRANCE:** displays a lovely perfume of wild cherries, earth and spice

**FLAVOUR:** dry, sapid and persistent. Excellent as an aperitif, but also as a pair to chicken, pork and other lighter meats as well as cheese dishes.

**8-10° C**

Keep in a cool and dry place, sheltered from the light.

### COMMERCIAL

**FEATURES Bottle:**

750ml

**Packaging:**

12 bottles each carton

**EAN Code-bottle:**

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