

VALMARINA
SANGIOVESE
Toscana
Indicazione Geografica Tipica



VALMARINA Sangiovese Toscana IGT

The grape par excellence that is the basis of the majority of Tuscan wines, cultivation of Sangiovese, which for the whole of the 1800s and the first years of the 1900s was called Sangioveseto, has spread throughout the Maremma, especially since the agrarian reform.

Our Sangiovese is a decisive and well structured red, softened and made fruitier by the grapes that have traditionally always been grown in Toscana and in the Maremma.

Grapes: Sangiovese 85% min, Alicante

Harvesting: by hand selection, in small boxes

Vinification: traditional with a long maceration in steel tanks

Maturing: mainly in steel tanks and a small quantity in French oak of different ages for more than one year and successive fining in bottles for some months

Organoleptic characteristics: Intense ruby red colour, ample winy bouquet. The flavour is dry with the right degree of tannicity.

Serving temperature : 18°C

Gastronomy: it favours red meats, is a suitable accompaniment to typical Maremma dishes and to mature cheeses



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