



CANTINA  
'I VINI DI  
MAREMMA'

Società Agricola Cooperativa

## Tramonto di Maremma

### SANGIOVESE

#### TOSCANA IGT



**TYPE:** Dry red.

**ORIGIN AREA:** The hills in the province of Grosseto, according to the production protocol restrictions.

**GRAPE VARIETY:** no less than 40% of Sangiovese with other red grapes according the production protocol restrictions.

**YIELD PER HECTAR:** 80 ql.

**GRAPE YIELD - WINE:** 70%

**WINEMAKING:** Destalking, fermentation on the skins with temperature control délestage and pumpovers.

**AGING:** in concrete tanks until the reaching of the desired organoleptic features of the wine

**COLOUR:** intense ruby red with purplish tinges.

**PERFUME:** clean, good fruit/wood cohesion, slightly spicy overtones, lingering.

**FLAVOR:** balanced, firmly structured, savoury, quite lingering.

**FOOD MATCHING:** all kinds of red meat, sauces and weathered cheese.

**SERVING TEMPERATURE:** 18/20°C

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