



# TRAMONTO DI MAREMMA SANGIOVESE

TOSCANA IGT

**AREA OF PRODUCTION:** Maremma Hill District.

**GRAPES:** Sangiovese

**VINIFICATION:** Fermentation in stainless steel and maceration on the skins at a controlled temperature.

**AGEING:** Four months in cement vats, at least three months in the bottle.

**COLOUR:** Lively ruby red.

**AROMA:** Intense and clear with hints of flowers and red fruits.

**TASTE:** Fresh and fragrant with balanced tannins.

**SERVING TEMPERATURE:** 16/18°C

**FOOD & WINE:** It pairs well with grilled meat, pasta with ragout, legume soups, charcuterie, medium-aged pecorino cheeses.

**STORAGE:** In cool, dry places away from light. Perfect to drink immediately, but also in the four years following the harvest.

