



SCANTIANUM

SANGIOVESE TOSCANA I.G.T.

Grapes: Sangiovese 85%, Alicante 5%, Cilieggiolo 5%, Merlot 5%
Training system: purred cordon and guyot
Vine density: 3500 / 4500 plants / hectare
Type of soil: 5% sandy and rich in silt, 25% clayey
Altitude: variable between 100 to 300 mt above sea level
Age of vines: 5-7 years
Harvest time: mid September

Fermentation: grapes are gathered and preserved thanks to the use of dry ice. Vinification at low temperature (max 27°C) with maceration on the skins for 4 days, then the wine is drawn off and the fermentation is concluded without contact with the skins. Normal malolactic fermentation follows.

Maturation: in stainless steel tanks for 3 months on fine lees.

Refining: starting from March of the following year.

Aging potential: Scantianum is a young wine, to be drank within two years from its vintage.

Description: rich ruby red with a sweet and pleasant note characterised by fresh, wine and fruity scents with notes of plums, blueberries and blackberries on a spicy background. Juicy and medium structured, on the palate it is dry, rightly round, well balanced by the subtle fresh note and the round tannins. Long, clean and characterful finish.

Food pairing: with cured meat starters, pasta dishes with meat sauce and meat main dishes.

Serving temperature: 16°C

Recommended glass: a large Bordeaux-style glass.

