



IL MASSICCIO

I.G.T. Sangiovese

GRAPE PERCENTAGES

85% Sangiovese, 15% Merlot

VINIFICATION

Alcohol fermentation takes place in controlled temperature steel tanks.

Once all fermentation is complete, the wine spends an entire year in cement vats to guarantee perfect refinement.

REFINING IN THE BOTTLE

Minimum 6 months.

ORGANOLEPTIC CHARACTERISTICS

Ruby colour with intense, rounded bouquet and notes of red forest fruits; on the palate it is full-bodied with a perfect tannic quality.

Service temperature 18 °C.

