

FATTORIA SARDI ROSSO

DOC COLLINE LUCCHESI
ROSSO. ONE OF THE OLDEST
DENOMINATIONS OF
NORTHERN TUSCANY.



PRODUCTION

Variety: Certified organic sangiovese grapes and other red grapes.

Vinification and aging: Harvested by hand. Selected and de-stemmed. Spontaneous fermentation with controlled temperature in concrete and stainless steel vats. Maceration time depending on the years. Spontaneous malolactic. Aging in wood for 12 months. Filtered. Sulfites are added to the wine.



TASTING NOTES

Color: Ruby red.

Notes: Intense and fragrant. Floral notes of violet and iris. Fruity notes of cherry and blackberry. Spicy notes of vanilla and pepper.

Palate: Juicy, round and fresh. Good persistence.

PAIRINGS

Thanks to its roundness and freshness, Fattoria Sardi Rosso is a wine for any meal and for any season. It is best appreciated at a temperature of 18°C. During the summer it can be served a little chilled.