



Arrogantone

Toscana IGT Sangiovese

PRODUCTION AREA:

Toscana

GRAPES:

100% SANGIOVESE

ALCOHOL CONTENT:

15% Vol.

RESIDUAL SUGAR:

10,2 g/L

VINIFICATION

After an accurate selection of grapes from vineyards of the Vinci Area (near Florence), we proceed with the old traditional vinification method: completely mature grapes are hand-picked from vineyards, the primary fermentation takes place in stainless steel tanks at 28°C for a week.

Aged for at least 6 months in oak barrels, it completes its aging in the bottle for a minimum of 2 months.

TASTING NOTES

Colour: Deep ruby red with violet reflection.

Bouquet: Fruity with hints of cherry and blackberry.

Taste: Soft and elegant taste and very balanced.

FOOD PAIRINGS

Ideal with Ideal with grilled red meat and aged cheeses.

Service Temperature: 16/18°C.

EAN CODE

8051490271823

www.agricoleselvi.it