# SANGIOVESE

Toscana IGT
2022

LE ANFORE
Elena Casadei






**Name and appellation:** Sangiovese, Toscana IGT.
**Grape variety:** 100% Sangiovese**.**
**Vineyard extension and number of bottles produced:** 1 hectare, 5000 bottles.
**Exposure:** north/west.
**Soil type:** mid-textured with a fair skeleton.
**Planted:** 2012.
**Density:** 5000 vines per hectare.
**Yield:** approximately 1.2 Kg per vine.
**Harvest:** manual, with a meticulous selection of the clusters.
**Vinification:** 100% in terracotta amphorae. Fermentation with maceration with the grape skins for 30 to 40 days, depending on the vintage.
**Refinement and aging:** in terracotta amphorae for 6 months, plus another 4 months in the bottles.
**Aging capacity:** over 10 years.
**Tasting notes:** ruby red with garnet nuances, this wine wonderfully expresses the terroir where it is born through its distinctive features: freshness, finesse, and elegance. Floral notes, redolent of iris and violet, alongside fruity cherry, and hints of licorice, incense, and juniper. The flavors of pomegranate, blueberry, and raspberry prevail, flanked by cinchona, ink, and plum. Balmy hints reminiscent of milk and mint candy make for a perfect balance. Noble tannins. The finish again displays a fruity note and hints of licorice root.
**Suggested pairings:** T-bone steak Fiorentina-style, risotto with quail, chestnuts, and porcini mushrooms, stuffed guinea fowl with roast potatoes.
**Serving temperature:** 16 °C in summer, 18 °C in winter.

Biointegrale
Biologico

Red
750 ml
13,5%