

# Mipiace

## senzasolfiti

VINTAGE 2021



### NAME

Mi Piacenza senza solfiti

### APPELLATION

Red Organic Vegan, Toscana IGT

### GRAPE VARIETY

Sangiovese, Merlot, C. Sauvignon

### PRODUCTION AREA

Made from grapes grown in vineyards located in the surroundings of Florence and Grosseto, in variable percentages according to the vintage.

### ABV

13,5%.

### VINIFICATION AND AGING

The wine is produced using pellicular maceration, a technique that enhances its lively fruity notes, followed by low-temperature fermentation in stainless steel vessels and short maceration on the skins. After a soft pressing of the pomace the wine ages for 4 months prior to bottling.

### ORGANOLEPTIC CHARACTERISTICS

A dense ruby red with violet hues. Intense red berry and spice aromas with hints of black pepper and vanilla. Medium-bodied and lively on the palate, it has well-integrated tannins combined with a balanced acidity that cleans the mouth and calls for a new sip.

### PAIRING SUGGESTIONS

Splendid with nuts, mushroom risotto, roast potatoes or lentils. Delectable paired with cured meats, medium-aged cheese, grilled and oven-baked poultry. Try it with pizza or use it as a base for cocktails!

### SERVING TEMPERATURE

16 °C.

