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No Sulphites added | BIO | Sangiovese IGT Toscana Rosso | 2024

NO SULPHITES ADDED | BIO | LINE. The wines of the BIO *«No Sulfites Added»* line come from vineyards in Maremma, where the dry climate is the most suitable for producing healthy grapes essential for making wines without sulfites. The organic grapes are VIVA certified, the protocol of the Ministry of the Environment.

NO SULPHITES ADDED | BIO | SANGIOVESE IGT TOSCANA ROSSO | 2024. For the last ten years we have been vinifying a pure Sangiovese without any added chemicals, using selected yeasts in order to reduce to almost zero also the natural sulfites produced by the fermentation. Year after year we discover the potential of Sangiovese «*without sulfites added*», a new typicity made of purplish-red colors so intense they seem impossible, elegant structures and great richness of primary aromas. This wine also has shown an excellent capacity of ageing and is already a great wine, but each year we continue to refine it.

GRAPE: Organic Sangiovese 100%

THE YEAR 2024. Spring rains created sufficient reserves for the summer without suffering from water stress. The flowering phase developed regularly. High temperatures in July and August. From mid-August, the temperature returned normal, promoting optimal maturation.
The harvest took place on 1st October 2024.

VINIFICATION AND AGEING. The grapes were hand-picked at perfect maturation. The grapes are destemmed and gently pressed without breaking the skins, encouraging contact between the juice and skins.

The grapes are then placed into the maceration tank at a constant temperature of 26°C, initiating alcoholic fermentation. The prolonged maceration allows for the extraction of aromatic notes and polyphenols, which increase the colour intensity and provide protection as an alternative to the addition of SO2. The wine is then separated from the skins. Alcoholic fermentation continues at 26°C until all sugars are consumed. This is followed by malolactic fermentation, which reduces the wine's acidity and promises greater roundness. The wine is left on fine lees for about three months, increasing complexity and improving sensory characteristics, providing a protective antioxidant function.

CHEMICAL ANALYSIS. Alcohol 14.61% – Tot. Ac. 5.4 g/l – Vol. Ac. 0.23 g/l – Residual sugars < 0.1 g/l – pH 3,5 – Malic Acid 0.16 – Free SO_2 <1 mg/l – Total SO_2 <10 mg/l.

SENSORY ANALYSIS. COLOUR. Ruby red with violet reflections. **BOUQUET.** Fruity, small ripe red fruits, pomegranate, violet, rose, and Mediterranean bush. **TASTE.** Intense tannins. Great structure.

PAIRINGS. Ideal even slightly chilled, it is a wine for all meals that goes especially well with semi-aged cheeses, cold cuts, grilled meats, and vegetables. **SERVING TEMPERATURE.** Serve at a temperature of 18°C.

CAPACITY OF AGEING: 2 years.
CONSERVATION AND STORAGE: keep the bottles horizontally in a dark place at a temperature of 12°- 14°C.