



www.vinitipiciar.it
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Region:
Tuscany

Territory:
Hills and plateaus in the area of Arezzo

History:
Our viticulture is millenarian, Etruscans and Romans, vinified in our wine-growing areas, Pliny the Younger describes the characteristics of the wines from Arezzo in the work "Naturalis Historia", the Bishop of Arezzo in his historical texts recalls the importance of viticulture for its churches and canonical. Ancient traditions enriched and enhanced by our winemakers

Harvest:
Manual, with careful selection of grapes

Grapes:
Minimum Sangiovese 90% in synergy with other red vines in Tuscany

Vinification:
With prolonged maceration the crushed grapes - Metodo Ganimede, tight temperature control of fermentation

Alcool % volume:
12,5

Sugar ‰:
3 - 4

Total acidity ‰:
5,3 - 5,6

Visual:
Brilliant clarity, bright ruby red, tending to garnet with aging

Smell:
Odour vinous, distinctive, delicate, that matures with age

Taste:
A balanced fruity and acidic, tannic, medium in body and texture, round pleasant

Italian gastronomy:
You can enjoy your meal with it, it is suitable with the Tuscan starters, risotto, pasta with tomato-based sauces, meat, mushrooms, excellent with roast beef and pork white meat

Recommended temperature:
19 - 21 C°