

MARCHIONNI A VIGLIANO

TOSCANA IGT 'ROSSOVIGLIANO'



Fresh aromas of red cherry and tomato with a hint of dried rose petals and herbs. The palate is fresh and youthful with bright acidity and flavors of blackberry, licorice, and clay. Grippy tannins lead into a long finish.

Style: Still red

Area of Production: Tuscany, Italy

Appellation: Toscana IGT

Varietals: Sangiovese

Soil: Sandy clay

Elevation: 180 meters

Age of Vines: 10-30 years old

Farming Practices: Biodynamic

Fermentation: In cement tanks with indigenous yeasts

Aging: 8 months in bottle