

TENUTA SAN VITO

TOSCANA IGT 'MADIERE'



Deep ruby red in color with aromas of wild berries and baking spice on the nose. Savory on the palate, with flavors of cacao pod and new leather.

Color: Red

Grapes: 60% Sangiovese, 30% Cabernet, 10% Merlot

Fermentation: 15-20 days of maceration on the skins with daily pumpovers.

Aging: At least 12 months in French Allier oak barrique before bottling.

Organically Produced 😊

Represented by Soilair Selection

[Seventy.com/SanVitoMadiere](https://seventy.com/SanVitoMadiere)