



PASSIONE BIODINAMICA!

SINCERO

IGT TOSCANA ROSSO

Grapes:

Sangiovese, Cabernet Sauvignon and Cabernet Franc; Southwest exposition with guyot training for Sangiovese and cordon spur for Cabernet Sauvignon and Franc. About 4000-5000 plants per hectare, with the soil based with calcareous clay and filled with fossils from the Plio-Pleistocene area.

Harvest:

the grapes for Sincero are harvested beginning around the middle of September, starting with Sangiovese. Then, Cabernet Franc is harvested and finally Cabernet Sauvignon somewhere between the end of September and the beginning of October. All of the harvest is done by hand and grape clusters are selected for quality.

Vinification:

vinified in cement containers with a maceration on the skins based on the variety: a short period for Sangiovese, and longer for both Cabernets. There is no use of selected yeasts or enological additives, except in the case where a small amount of sulfites is needed. The malolactic fermentation, which occurs naturally, happens in cement and steel vats and it is all followed by the assembly of the wine in various tanks. The wine will then mature in cement tanks, large oak barrels, and steel for around 6-8 months before bottling.

Sensory Characteristics:

a red wine with great drinkability, on the nose you'll find a delicate aroma of violets and roses, with fresh cherries on the palate. It is full bodied and fresh with pleasing tannins.

Pairings:

optimally served with traditional tuscan dishes, salami and red meat.

Temperature

16 - 18 degrees



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