



CAPANNA

# SANGIOBÌ

## TECHNICAL DATA SHEET



**TYPE:** Bianco Toscana IGT

**BLEND:** 100% Sangiovese

**VINIFICATION:**

Immediate de-stemming-pressing, separation of the must from the skins after a few hours, fermentation in steel at a low temperature (12-14 °C) for about 1 month.

**AGEING:**

In oak casks of 11 hl for a few months.

**ON SALE FROM:**

6-7 months from the harvest.

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**NOTES:**

**Colour:** paper white.

**Bouquet:** fruity, with clear hints of green apple, intense, particular.

**Taste:** pleasant, long, with an excellent acid freshness.

**Food pairings:** starters, pasta/rice with vegetables, fish-based dishes, white meats.

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**AVAILABLE CAPACITIES:** 0,750 l

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