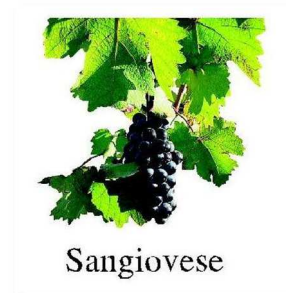




## SONO MONTENIDOLI – Toscana IGT Rosso

<b>Production zone</b>	San Gimignano
<b>Soil composition</b>	Clay
<b>Average production</b>	3000 bottles of 0,75 lt
<b>Average vineyard altitude</b>	1100 feet asl / 350 mamsl
<b>Planting density</b>	2200 per acre / 5500 per ha
<b>Pruning system</b>	Guyot
<b>Composition</b>	100% Sangiovese
<b>Farming</b>	Strictly organic
<b>Certified by</b>	ICEA
<b>Vinification</b>	In glass lined cement vats
<b>Refining</b>	24 months in barriques
<b>Aging</b>	3 years in bottle
<b>Visual</b>	Dark ruby red
<b>Bouquet</b>	Rich and complex
<b>On the Palate</b>	Full bodied with long aftertaste
<b>Wine-health pairings</b>	The big baby. When you need a great red. Perfect at any time and a remedy for any kind of disease.



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