

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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IGT Rosso di Toscana Sangiovese

Grape Varieties: 100% Sangiovese.

Vinification: Maceration and alcoholic fermentation in contact with the grape skins during 7 days. Alcoholic fermentation in steel tanks for 6 months.

Serving temperature: 60-63°F/ 16-17°C

IGT Rosso di Toscana – Sangiovese:

Brilliant, deep ruby red color with purple shades. Ample and fragrant bouquet starting with violet and iris note with a red fruits aftertaste. On tasting, it reveals itself as young, fresh and characteristic.

Alcoholic content: 13%

