



FABBRICA

## SANGIOVESE DI FABBRICA

IGT TOSCANA  
2016



Bright and transparent ruby red. The nose highlights a lush fruity with notes of dark cherry and wild strawberries. The permanence in the glass reveals iron notes, hints of rose and orange peel, returns of red berries and light spiciness. On the palate the entrance is fragrant, soft and savory, the development is incisive and with a soft sweet-acid contrast. The finish refers to the dense structural texture of the wine with smoked nuances and a nice citrus notes at the end.

**Vineyard management:**

Organic certified

**Varietal:**

Sangiovese

**Harvest time:**

Last decade of September

**Soil:**

Sandy clay with active limestone

**Altitude:**

Around 470 meters above sea level

**Training system:**

Cordon spur

**Planting density:**

Around 5.000 vines/hectar

**Vinification:**

In truncated oak cones at controlled temperature

**Aging:**

24 months in lightly toasted tonneaux

**FABBRICA PIENZA Società Agricola Semplice**

Loc. Borghetto snc, 53026 Pienza (SI), Italia - Tel: +39 0578 810030 - Fax: +39 0578 810017 Mail: [info@fabbricapienza.com](mailto:info@fabbricapienza.com)  
[www.fabbricapienza.com](http://www.fabbricapienza.com)