



TERRE *d*i FIORI

Maremma - Grosseto (GR), ITALIA

## BANSHEE - Sangiovese Toscana

Indicazione Geografica Tipica



**APPELLATION:** Sangiovese IGT Toscana

**VARIETALS:** Sangiovese

**PRODUCTION ZONE:** Gavorrano (GR)

**REGION:** Tuscany

**PRUNING SYSTEM:** cordon spur

**PLANTING DENSITY:** 2,50 m x 0,75 m

**YIELD PER HA:** 7.500 kg

**BOTTLES PRODUCED:** 12.000

**VINIFICATION:** maceration and fermentation in steel tanks for 15 – 20 days, with pumpovers, punch downs and delstages.

**AGING:** Stainless Steel and cement, and then bottle refinement.

**ALCOHOL CONTENT:** 13,5% - 14,0%

**COLOR:** intense and deep ruby red, consistent.

**AROMAS:** intense and complex. Red berries, cherries. Vegetable hints, humus.

**FLAVORS:** intense and persistent with good structure with a rich and fresh palate with delicate tannins.

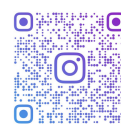
**SERVING TEMPERATURE:** 16-18 °C



**COSTA**

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