

# CUM SANGUIS TUSCANY IGT

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The nose presents notes of red fruits such as currants and raspberries, with hints of juniper berries and elegant flowers.

Full-bodied, fine and relaxed tannins with a medium-length finish that gives emotions right from the start.

**VINE:** Sangiovese

**VINIFICATION:** Temperature-controlled stainless steel tanks, post-fermentation maceration on the skins for 30 days. Malolactic fermentation follows in stainless steel tanks with controlled atmosphere years

**MATURATION:** Large oak cask

**REFINING:** In the bottle

**ALCOHOL GRADES:** 14 % vol

**FORMATS:** 0,75 - 1,5