

SOR TONINO

SANGIOVESE DI TOSCANA I.G.T.



IL SOSSO
Famiglia Ravaglioli



Mixed Varieties

A minimum of 85% of Sangiovese and possible additions of other complementary vines depending on the year.



Vineyards Location

Midsized hill 150-200 mt above sea level



Soil

Medium textured with layers of loam, volcanic tuff and clay.



Training System

Simple Guyot



Density of Planting

4.700 vines per hectare



Microclimate

Optimum microclimate conditions with significant differences in temperature between day and night, ideal for the development and maintenance of coloring and aromatic substances.



Wine Production

Not over than 70 hl/ha



Harvest

By hand with bunches of grapes selected on the basis of ripeness.



Wine Making and Maturations

Fermentation performed under controlled temperature (25-26° C) in stainless steel vats, with frequent pumping over and *délestage* (rack and return). Maceration is for a minimum of 10 days. Maturation for a minimum of 8 months, followed by aging in the bottle for about 30 days before marketing.



Tasting Notes

Ruby red colour with purple reflections, it has a delicate scent reminiscent of red pulp fruits with a light vegetal note. In the mouth it is well structured, integrating with the freshness of a young and balanced wine.



Recommended Serving Temperature

16°C



Food Pairing

Meat *entrees*, Tuscan cheeses and cold cuts

