



IL SOSSO

Famiglia Ravaglioli

SOR TONINO

SANGIOVESE DI TOSCANA I.G.T



This wine takes us back to the origins of our history with a dedication to Antonio, Tonino to all of us, founder of the estate together with his brother Domenico. Entirely produced with Sangiovese grapes, it is a young wine with an extremely versatile character in the combination and consumption opportunities.

MIXED VARIETIES: 100 % Sangiovese

VINEYARDS LOCATION: Mid hillside 150-200 mt above sea level

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

TRAINING SYSTEM: Simple Guyot

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

SERVING TEMPERATURE: 16°C

FOOD PAIRING: Meat entrees, Tuscan cheeses and cold cuts

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.

