

TORRÆ DEL S A L E™

SANGIOVESE I.G.T. PUGLIA - BIO



Grape Varietals: 100% Sangiovese.

Average age of the vines: 10 years.

Soil: clayey.

Harvest Period: mid-September.

Vinification: traditional red wine vinification with prolonged maceration at controlled temperature, frequent stirring, and maturation in stainless steel.

Alcohol Content: 13% by vol.

Residual Sugar: 3 grams per liter.

Color: intense ruby red with purple reflections.

Aroma: fruity with notes of red berries and a hint of pepper. Overall, the aroma of this wine is very typical of its grape variety.

Palate: good structure with round and savory tannins. This wine is easy-to-drink and smooth with a long and pleasant finish.

Food Suggestions: excellent as an aperitif, tomato-based pasta sauces, red meat, grilled meat, aged cheese.

Serving Temperature: 14-16 °C / 57-61 °F.