

## GIANGIOTTO - MARCHE SANGIOVESE IGT

Denomination: Typical Geographical Indication

Grapes: Sangiovese

Alcohol content: 12% vol.

Production area: hills of the province of Ascoli

Vinification : Red wine vinification with a slight maceration of the solid parts and a controlled temperature fermentation. Planting density 2.500 vines per hectare

Altitude 250 m ASL - Spalliera Training System

Bottle size: lt. 0.75



### TASTING NOTES

Appearance: ruby red colour

Perfume: recalls the humble berries

Flavour: elegantly velvety, with a well-balanced tannic taste

### TASTING ADVICE

Food pairing: red meats and grilled fish

Serving temperature: 18° - 20°