

Bartali
Casa fondata nel 1927



Rosso Toscano *Alberto Bartali*

TECHNICAL SHEET

- LINE: Alberto Bartali.
- DENOMINATION: Toscana Rosso I.G.T.
- GRAPE VARIETY: Sangiovese 100%.
- PRODUCTION TECHNIQUES: Harvest in the month of September, vinification with 2 daily pumpings over at a controlled temperature of 28°C and 10 days of maceration on the skins. After racking and subsequent malolactic fermentation, the wine is kept in steel vats for 6 months. The wine is put on the market 2 months after maturing in the bottle.
- COLOUR: Bright ruby red.
- BOUQUET: Persistent, with a light scent of violet and fresh fruit.
- TASTE: Harmonious, pervasive and velvety.
- ALCOHOL STRENGTH: 12% vol.
- SERVING SUGGESTIONS: Roasts, white and red meats, pasta.
- SERVING TEMPERATURE: Serve at 18-20°C.

Casa Vinicola Bartali s.r.l.