

*Bartali*  
Casa fondata nel 1927



## *Rosso Toscano* *Leda Pucci*

### TECHNICAL SHEET

1. LINE: Leda Pucci.
  - DENOMINATION: Toscana Rosso IGT.
  - GRAPE VARIETY: Sangiovese 80% Canaiolo 20%.
  - PRODUCTION TECHNIQUES: Harvest in the month of September, vinification with 2 daily pumpings over at a controlled temperature of 28°C and one week of maceration. After racking and subsequent malolactic fermentation, the wine is prepared for bottling, which takes place 6 months after harvesting.
  - COLOUR: Brilliant ruby red.
  - BOUQUET: Persistent, with a delicate scent of violets and fresh fruit.
  - TASTE: Round and harmonious, good body and soft tannins.
  - ALCOHOL STRENGTH: 12% vol.
  - SERVING SUGGESTIONS: Roasts, white and red meats.
  - SERVING TEMPERATURE: Serve at 18-20°C,

Casa Vinicola Bartali s.r.l.