



Le Pigole

Toscana IGT

Type: Red

Soil: medium paste

Vines per hectare: 5000 plants

Growing method: spurred cordon

Altitude: 270-350 O.S.L

Grape: Sangiovese 40%, Merlot 40%, Alicante 20%

Harvest: Manual

Vinification: The Grapes Are Vinified Separately, Given The Different Ripening Periods, Maceration Of 15-18 Days With Daily Pumping Over, Controlled Fermentation Temperature Of 28 °C

Maturation: Stainless Steel

Refinement: Bottle

Colour: Ruby red

Nose: Vinous With Hints Of Fresh Fruit

Taste: Harmonious, Fragrant, Sweet Tannin, Very Pleasant

Temperature of service: 16-18 °C