



# FATTORIA DI S. QUINTINO

**GRAPES** 100% SANGIOVESE

**GROWING AREA**

COMUNE DI SAN MINIATO, PISA

**ALTITUDE** 200 MT. A.S.L.

**TRAINING SYSTEM** SPURRED CORDON

**GRAPE HARVESTING** BY HAND IN BOXES WHEN PHENOLIC MATURATION IS REACHED

**VINIFICATION** ALCOHOLIC FERMENTATION AT 20°-30°C IN STAINLESS STEEL TANKS

**MATURATION AND AGING** IN FRENCH OAK BARRIQUES FOR A PERIOD OF 12 MONTHS.

**TASTING NOTES**

**COLOUR:** RUBY RED, VERY INTENSE

**TASTE:** OF GREAT STRUCTURE AND PERSISTENCE, IT CONFIRMS THE NOTES PICKED UP WITH THE SMELL, CHARACTERIZED BY DENSE, SOFT AND RIPE TANNINS

**NOSE:** INTENSE AND PERSISTENT, CHARACTERIZED BY THE UNION OF SMALL RIPE BLACKBERRIES AND OF SPICY NOTES COMING FROM THE "ÉLEVAGE" IN BARRIQUES

**ALCOHOL** 13,5 - 14 %VOL.

**SERVING TEMPERATURE** 18°C

**MATCHING FOODS** IDEAL WITH RED MEATS, GAMES, ROASTS AND STEWED MEAT

LA FAGIANA



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S. QUINTINO



# LA FAGIANA IGT Toscana

[WWW.FATTORIASANQUINTINO.IT](http://WWW.FATTORIASANQUINTINO.IT)

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