



CANTINE  
**VOLPETTI**



# SANGIOVESE IGT

## LE PIANTATE

**Grapes:** Sangiovese

**Training system:** Cordon spurred.

**Vineyard density:** 4,000 per hectare.

**Yield:** 90 ql per hectare.

**Harvest period:** Begin of October.

**Vinification:** 20 days fermentation with submerged cap techniques, malolactic fermentation completed.

**Maturation:** 12 months in oak barrique and several months in bottle.

**Alcohol:** 13% vol.

**Serving temperature:** 18 - 20 °C

**Tasting profile:** A great structure red wine, ample and persistent fragrance with hints of mature red fruit, leather, spices and tobacco. Long and balanced flavor with hints of almond.

**Pairing suggestions:** Perfect with grilled meat, roasts and robust aged cheeses.