

# VENTOLAIO

L U I G I F A N T I

## Toscana Sangiovese 2021

**Grape Variety:** SANGIOVESE 100%

**Farming Practices:** ORGANIC

**Altitude:** 500 mt above sea level

**Vine training system:** Spurred cordon

**Terrain:** Marl - Galestro

**Vinification:** In stainless steel tanks with temperature controlled fermentation.

Maceration on the skins for 15/20 days.

**Refinement:** Approx. 6 months in Slavonian oak barrels with an average capacity of around 5 hl.

