

SANGIOVESE & TREBBIANO



VINEYARD & PRODUCTION INFO

Vineyard size: 1.5 ha
Green Status: organic
Soil composition: fine sandy soils
Training method: Guyot
Elevation: 164 ft a.s.l.
Vines/ha: 3,000 vines/ha
Exposure: South
Vines age: 18 years
Harvest time: mid September
First vintage: 2020
Production: 4,500 bottles



WINEMAKING & AGING

Varietal composition: 85% Sangiovese,
15% Trebbiano Toscano
Fermentation

Container: stainless steel tanks
Length: 6-7 days
Temperature: no temperature control

Maceration

Technique: pumping over
Length: 10 days

Malolactic fermentation: spontaneous

Aging

Container: stainless steel tanks
Length: 10 months
In bottle: 8 months



TECHNICAL DATA

Alcohol: 13%
Residual sugar: < 1 g/l
Acidity: 5.14 g/l



FOOD PAIRINGS

It's ideal with pasta, especially ragu or veggie sauces; cold cuts; aged cheese; stewed and roasted meats—such as duck, goose, or game; and upscale fish dishes, especially tomato-based ones like Acquapazza, Baccala alla livornese, or Cacciucco.



TASTING NOTE

This bright, lively red wine features a nose of red fruit and violet hints.

Blended from red and white grapes, it is best served chilled at 59°F to highlight its vibrant, juicy character. It offers fresh stone-fruit notes, lively acidity, and smooth tannins, finishing with a soft, earthy finish.

PRODUCER PROFILE

Estate owned by: KH Wines srl
Winemaker: Maurizio Castelli
Total land under vine: 4 ha
Winery production: 20,000 bts
Region: Tuscany (Italy)

