



TENUTA
COLLE ALBERTI
DAL 1819

LA BARONESSA

IGT

DESCRIPTION

Intense ruby red in colour. On the nose the wine opens with strong notes of ripe fruit and cinnamon then harmoniously gives way to aromas of pink pepper corns and liquorice. In the mouth it starts with a soft alcohol full of the flavours of dark autumn berries and leads to a finish characterised by delicate tannins.

GRAPES

Sangiovese 100%

SOIL TYPE

Sandy-clayey with the presence of shells

WINE PRODUCTION PROCESS

The grapes are left on the skins while being vinified in concrete vats, where daily turning of the must. At the end of the fermentation the skins are separated, and the wine left to age for 6 months in cement tanks. The wine is then further aged for 3 months in bottles.

SERVING TEMPERATURES

Between 16°C and 18°C

PAIRING

It is suitable to accompany Italian appetizers, cured meats and cheeses, white and red meats and game.

